

# Guess Road Baptist Church



## Favorite Recipes

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GUES



## FOREWORD

The year 1976 is very significant to our nation since it marks the 200th year of our Independence. The Bicentennial Committee of Guess Road Baptist Church has attempted to aid in recognition by providing various programs for participation by church members. We sincerely hope we have helped.

As a final action, the Committee has compiled a rather large mass of recipes from many members of the church. The cook book, we hope, will serve as a reminder of the impact the Bicentennial Year had on our church.

## BICENTENNIAL COMMITTEE

BOB CARLTON, CHAIRMAN  
Dan Vincent                      Don Wethington  
J. A. Moore                      Joyce Bridges  
Frankie Harris                  Pat Elliott  
                                        Connie Edwards  
                                        Bob Mitchell



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## MY KITCHEN PRAYER

When Thou bestoweth blessings Lord,  
And giveth us Thy Love,  
I pray my kitchen Thou include  
With blessings from above.  
May Thy skilled hand serve as my guide  
As I prepare each meal;  
And in each dish a wondrous taste  
I beg Thee to conceal.  
Please bless me as I do my chores,  
To serve my kin and guests,  
So they may feel Thy presence too,  
And make the same requests.  
And when my kitchen I depart,  
I'll thank Thee for Thy grace,  
And all the joy and happiness  
Thou bringeth every place.

Amen.

Dear Beloved Friends,

I am thankful for our Bicentennial Committee and its effort in putting this book together.

This book relates to the basic and tasty foods that we enjoy and need to live our physical lives. As we enjoy the good recipes that are found within these covers, I want all of us to be conscious of the Spiritual Life and Growth and the food requirements of the soul. As an individual is born and grows by eating physical food, so an individual must be "Born Again" and grow by eating God's spiritual food, the Bible. The Scriptures say in 1 Peter 2:2-3 "As new born babes desire the sincere milk of the word that ye may grow thereby; If so be you have tasted that the Lord is gracious."

As you eat, partake of both physical and spiritual food for the glory of God in Christ.

Your devoted Pastor,

Rev. Ernest G. Holt



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Our picture on the front cover is by Mrs. Rena Wethington.  
Our divider pictures are taken from Fascinating Foods From  
The Deep South by Alline P. VanDuZor.





# BEVERAGES





## HOT MULLED CIDER

Teresa Hertzog

$\frac{1}{2}$  cup light brown sugar  
2 qts. apple cider  
1 tsp, grated orange peel  
 $\frac{1}{2}$  cup orange juice

$\frac{1}{2}$  tsp. whole cloves  
 $\frac{1}{4}$  tsp. whole allspice  
3 cinnamon sticks  
2 tblsp. lemon juice  
Dash nutmeg

In saucepan over low heat, dissolve sugar in cider. Add rest of ingredients. Bring to boil, reduce heat and simmer uncovered 20 mins. Strain out spices. Serve hot.

## RUSSIAN TEA

Teresa Hertzog

Mix:

1 cup Tang  
 $\frac{1}{2}$  cup Instant Tea  
1 pkg. lemonade mix  
 $\frac{1}{2}$  cup sugar

$\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  tsp. cloves

Two teaspoons (or to taste) per cup boiling water.

## RUSSIAN TEA

Sue Holt

1-(1 lb. 2 oz.) jar or 2 cups Tang  
 $\frac{1}{2}$  cup instant presweetened tea with  
lemon

$\frac{3}{4}$  to 1 tsp. cloves,  
ground  
Ground Cinnamon to  
taste

Stir all ingredients together well. Put 2 heaping teaspoonfuls in each cup. Fill with boiling water or serve cold. If using unsweetened tea, add  $1\frac{1}{2}$  cups sugar. Yield: 40 servings

## RUSSIAN TEA

Ann Dawkins

Make 5 bags of tea in 5 cups of water. Put in 2 or 3 cinnamon sticks, 1 cup sugar,  $1\frac{1}{2}$  cups water and 4 or 5 whole cloves and simmer about 15 minutes. Strain and add 1 can pineapple juice, 1 or 2 cans frozen orange juice and 1 can frozen lemon juice or  $\frac{1}{2}$  cup Real Lemon.

## JELLO PUNCH

Carolyn Ausley

1 large can pineapple juice or pineapple grapefruit juice  
1 reg. size Jello (the flavor jello you use determines the color of punch you want)

$1\frac{1}{2}$  cups sugar  
juice of 3 lemons (bottled lemon juice may be substituted)  
1 bottle ginger ale.

## JELLO PUNCH, cont'd.

Dissolve jello and sugar in hot water. Add pineapple juice and lemon juice. Mix well. Add enough water to mixture to make one gallon. Freeze.

Take punch out of freezer several hours before ready to use. Put in large container and mash (potato masher works well). Add ginger ale just before serving. Makes a very good, icy, slushy type punch.

### PUNCH

Jean Mangum

6 cups water  
4 cups sugar  
Boil and cool.  
6 oranges

4 lemons  
5 or 6 bananas  
Blend in blender  
1 large can unsweetened  
pineapple juice

One quart of punch to one quart of soda.

### KOOL AID PUNCH

Marvel Clements

2 pkgs. Kool Aid (Strawberry)  
2 qts. water  
1½ cups sugar

1 can crushed pineapple  
1 large can pineapple  
juice

Dissolve Kool Aid and sugar in water. Add pineapple and juice. Mix well and freeze. When ready to serve, add ginger ale or Sprite. Serves 50 punch cups. Kool Aid can be chosen in any flavor to get the color you want.



# BREADS



## ALABAMA BISCUITS

Brenda Hall

1 pkg. dry yeast dissolved in  $\frac{1}{3}$  cup warm water. Set aside.  
Cut 4 tblsp. shortening into 2 cups flour, 2 tblsp. sugar, 2 tsp. baking powder, 1 tsp. salt. Add  $\frac{1}{2}$  cup warm milk and yeast, water. Mix; roll  $\frac{1}{2}$  inch thick, cut. Let rise 10-20 mins. Bake at 350 approximately 18-20 minutes.

## ANGEL BISCUITS

Barbara Gregory

5 cups self-rising flour  
1 cup shortening  
 $\frac{1}{3}$  cup sugar

1 yeast cake  
 $\frac{1}{4}$  cup warm water  
2 cups buttermilk

Mix dry ingredients with shortening. Add buttermilk and yeast dissolved in water. Knead. Roll out and cut with cutter. Let rise for 5 minutes. Bake 450 until brown.

Note: If you don't want this many biscuits, put the remaining dough in a sealed container and refrigerate 4-5 days.

## BANANA NUT LOG

Carolyn Ausley

$\frac{1}{2}$  cup shortening  
1 cup sugar  
2 eggs  
2 cups sifted self-rising flour

3-4 ripe bananas  
mashed  
1 tsp. soda  
3 tsp. hot water  
 $\frac{1}{2}$  cup chopped nuts

Cream shortening and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition. Blend in the flour and the thoroughly mashed bananas. Dissolve the soda in the hot water. Add this to mixture. Add nuts. Garnish with half nut meats if desired. Bake in a greased loaf pan at 300 for one hour.

This is good served with soft butter; or make finger sandwiches using softened cream cheese.

## CHEESE BISCUITS

Sue Holt

2 sticks margarine  
2 cups plain flour  
2 cups Rice Krispies  
Sharp cheddar cheese

Roll in balls. Flatten with fork. Place on ungreased baking sheet. Cook 10-15 minutes at 375.

## CORNBREAD

Myrtle Jackson

1 cup cornmeal (plain)  
 $\frac{1}{3}$  cup flour (self-rising)  
2 tblsp. sugar  
 $\frac{1}{2}$  tsp salt

$1\frac{1}{2}$  tsp. baking powder  
1 egg  
1 cup milk  
 $\frac{1}{4}$  cup melted shortening

## CORNBREAD, cont'd.

Sift together cornmeal, flour, sugar, salt and baking powder. Beat egg, add milk and combine with dry ingredients. Add shortening. Pour into greased pan (dust with a little cornmeal). Bake at 450 for 15-20 minutes or until golden brown. Makes 6 servings.

### CORNBREAD SOUTHERN STYLE

Ruby Hall

2 cups plain cornmeal	1/3 cup melted short-
2 tsp. baking powder	ning
1 tsp. soda	1 1/2 tsp. salt
	2 cups buttermilk

Mix cornmeal, baking powder, soda and salt. Add milk. Mix well and pour into greased pan. Bake 425 for 35 minutes.

### CRANBERRY ORANGE BREAD

Teresa Hertzog

2 cups sifted flour	3/4 cup orange juice
3/4 cup sugar	1 beaten egg
1 cup chopped cranberries	2 tblsp. oil
1/2 cup walnuts	
1 tsp. grated orange rind	

Mix flour and sugar together. Add cranberries and walnuts into flour and sugar. Mix remaining ingredients and add to flour mixture. Cook in greased loaf pan. Bake at 350 for 50 min.

### COTTAGE CHEESE DILL BREAD

Jearl Carlton

2 pkg. active dry yeast	2 tblsp. dill weed
1/2 cup warm water	2 tblsp. sugar
2 tsp. sugar	2 eggs
2 cups creamed cottage cheese	4 1/2 cups self-rising
2 tblsp. minced onion	flour

Sprinkle yeast on warm water. Stir well. Stir in 2 tsp. sugar; set aside. Combine cottage cheese, onion, dill weed, 2 tblsp. sugar and eggs. Mix thoroughly. Add yeast mixture; mix well. Add flour to make stiff dough. Knead on lightly floured surface until smooth and elastic (about 5 min.). Place dough in greased bowl, turn to bring greased side up. Cover, let rise in warm place until doubled (1 to 1 1/2 hrs.). Punch down. Knead a few times on floured surface. Divide in 2 parts. Put in greased loaf pans. Bake 350 for 30 min. Brush with butter and salt.

### HOMEMADE BISCUITS

Ruby Browning

2 cups all purpose flour	2 tblsp. salad oil
2 tsp. baking powder	1 cup buttermilk
1 tsp. salt	



## HOMEMADE BISCUITS, cont'd.

Combine ingredients in a small bowl. Mix oil and milk. Pour into dry ingredients and stir until almost smooth. Turn dough out on a lightly floured board or pastry cloth. Knead about 6 strokes. Roll dough to about  $\frac{1}{2}$  inch thickness. Cut with biscuit cutter and place on a lightly greased baking sheet. Bake at 425 about 15 minutes or until golden brown. Yield: 12 biscuits

## HUSH PUPPIES

Ruby Browning

$\frac{1}{2}$  cup all purpose flour  
2 tsp. baking powder  
1 tblsp. sugar  
 $\frac{1}{2}$  tsp. salt

$1\frac{1}{2}$  cups corn meal  
2 eggs, beaten  
 $\frac{3}{4}$  cup milk  
1 onion (small, finely  
chopped (optional)  
Shortening for deep fry

Combine dry ingredients. Add eggs and milk, mixing lightly. Stir in chopped onion if desired. Drop batter by teaspoon into deep hot fat (360 degrees), frying only a few at a time. Cook until golden brown. Drain on absorbent paper. Yield: 2 dozen

## QUICK ROLLS

1 qt. plain flour  
 $1\frac{1}{2}$  pkgs. dry yeast  
1 pint buttermilk  
3 tblsp. lard

2 tblsp. sugar  
1 tsp. salt  
 $\frac{1}{4}$  tsp. soda  
1 tsp. baking powder

Use plain flour, sift sugar, salt, soda, baking powder and flour together. Mix yeast and lard in flour; make a stiff dough. Use all flour and use more to make up. Make out with hand. Put in pan and leave on warmer to rise for two hours.

## REFRIGERATOR ROLLS

Theresa Totel

6 cups all purpose flour  
 $\frac{1}{2}$  cup sugar  
2 tsp. salt  
2 pkg. dry yeast

1 egg  
 $\frac{1}{2}$  cup butter - 1 stick  
salad oil

1. In large mixer bowl, combine  $2\frac{1}{4}$  cups flour, sugar, salt and yeast; add  $\frac{1}{2}$  cup margarine softened. With mixer at low speed, gradually pour 2 cups hot tap water (120-130 degrees) into dry ingredients. Add egg; increase speed to medium; beat 2 min. occasionally scraping bowl with rubber spatula. Beat  $\frac{3}{4}$  cup flour or enough to make a thick batter; continue beating 2 min. occasionally scraping bowl. With spoon, stir in enough additional flour ( $2\frac{1}{2}$  cups) to make a soft dough.

## REFRIGERATOR ROLLS, cont'd.

2. Turn dough onto floured surface and knead until smooth and elastic, about 10 minutes. Shape dough into ball and place in greased bowl and turn dough over. Cover with towel, let rise in warm place (80-85 degrees) away from draft until doubled;  $1\frac{1}{2}$  hours.
3. Punch down dough - turn over and brush with salad oil. Cover bowl and refrigerate, punching down the dough occasionally until ready to use - May be kept 1 week.
4. About 2 hours before serving: Remove dough from refrigerator; grease pan  $15\frac{1}{2} \times 10\frac{1}{2}$ ). Cut dough into 30 equal pieces; shape into balls and place in pan. Cover with towel, let rise until doubled ( $1\frac{1}{2}$  hours).
5. Preheat oven 425. Bake 15-20 minutes until brown. Brush with melted butter. Remove from pan and serve immediately. Makes  $2\frac{1}{2}$  dozen rolls.

## RIZ BISCUITS

Myrtle Jackson

1 cup warm buttermilk  
1 pkg. yeast  
 $\frac{1}{2}$  tsp. soda  
3 tblsp. sugar

$\frac{1}{2}$  cup shortening  
 $2\frac{1}{2}$  cups plain flour  
 $\frac{1}{2}$  tsp. salt

Mix yeast into warm buttermilk. Stir until dissolved. Add salt, sugar and soda. Mix into shortening and from mixture make a soft dough and knead until dough is smooth. Roll out and cut with biscuit cutter - brush one side with melted margarine and fold over as you would Parker House rolls. Place in greased pan and let rise in a warm place  $1\frac{1}{2}$  hours. Bake at 425 until brown.

## SAUSAGE BISCUITS

Sue Holt

1 lb. hot bulk sausage  
10 oz. cheese (Cracker Barrel sharp), grated fine  
3 cups Bisquick

Put together in bowl, mix well. Put in bite size balls on cookie sheets. Bake 350 for 10 minutes or until brown.

## SPOON BREAD

Person Earp

2 cups milk  
 $\frac{1}{2}$  cup corn meal  
1 tsp. salt

1 tsp. sugar  
2 tsp. butter

Put meal, salt, sugar and 1 cup milk in sauce pan. Stir and bring to boil. Beat eggs and add 1 cup milk. Mix all together. Put in hot casserole and bake at 400 about 45 minutes.

## WAFFLES

Barbara Gregory

3 cups self-rising flour  
3/4 cup Crisco  
2 cups milk  
3 eggs separated

Cut shortening into flour until texture of corn meal. Add milk and egg yolks until mix is smooth. Fold in beaten egg whites. Bake in hot waffle iron.



# CAKES





# APPLE SAUCE CAKE

Shirley Merritt

2 cups raisins	1 cup pecans
2 cups sugar	1 lb. flour - or enough to make stiff batter
1 cup butter	
2 cups apple sauce	1 tsp. soda
1 grated coconut	1 tsp. mixed fruit flavoring
	4 egg yolks

## Filling

2 cups sugar  
 1 cup milk of coconut  
 Cook until it threads. Whip white of eggs, pour into syrup.  
 Add to grated coconut.

# APPLE SAUCE FRUIT CAKE

Rachel Allison

1 cup oleo (sticks)	1 pkg. candied cherries-chopped
2 $\frac{1}{4}$ cups sugar	1 cup chopped nuts
2 cups cold applesauce-1 can	1 lb. seedless raisins
3 cups self-rising flour	1 pint dromedary fruit and peels
3 eggs (or 2 large eggs)	
1 tsp. soda-mixed with applesauce	
1 tsp. cinnamon	
1 tsp. cloves	
1 tsp. nutmeg	

Mix all ingredients well and cook at 300 until cake is done - usually around 3 hours. Does better when baked in a tube pan. (candied cherries may be omitted)

# APPLE SAUCE CAKE

Elma Hatch

4 cups self-rising flour	$\frac{1}{2}$ tsp. cinnamon
1 cup butter or 2 sticks	$\frac{1}{2}$ tsp. cloves
2 eggs	$\frac{1}{2}$ tsp. allspice
2 cups sugar	1 box raisins
1 can apple sauce	1 lb. nuts
2 tsp. vanilla	1 pkg. coconut
2 tsp. soda-mix in applesauce	

Mix butter, eggs and sugar. Add flour and apple sauce, then add vanilla, raisins and nuts. Cook at 375. Makes five or six layers.

## Filling

2 cups sugar, 2 cups water - bring to boil for 2 minutes - add 3 egg whites (beaten), stir in 1 cup coconut, 1 cup raisins and 1 cup nuts.



## HERMIT CAKE

Joe Tyndall

1 tblsp. vanilla	$\frac{1}{4}$ lb. cherries; red $\frac{1}{2}$ , green $\frac{1}{2}$
1 lb sugar	$\frac{1}{2}$ lb. pineapple, red, green and yellow
1 lb butter	1 lb. brazil nuts
2 cups flour + $\frac{1}{2}$ plain	1 lb. pecans
1 pkg. dates - small	1 lb. walnuts
7 eggs	1 cup black walnuts
1 bx. white raisins	

Cream sugar and butter and eggs. Mix in flour. Mix well. Bake at 275 for about 2 hours. Line pan with foil, put shallow pan of water in oven while cooking.

## WHITE FRUIT CAKE

Jessie Byrd

$\frac{3}{4}$ lb. pineapple	2 cups self-rising flour
$\frac{3}{4}$ lb. cherries	1 cup sugar
3 cups chopped nuts	$\frac{1}{4}$ cup light brown sugar
1 cup coconut - grated	$\frac{1}{2}$ cup orange juice
1 box white raisins	
2 sticks butter	
5 eggs	

Cream sugar, butter and eggs. Add flour and all other ingredients. Cook at 350 for 2 hours

## CHEESE CAKE

Maggie Proctor

## Crust

40 graham crackers (3 cups)

Cut in 1 stick of margarine. Line dish or pan. Save  $\frac{1}{2}$  crumbs for topping.

## Cheese Cake

1. Make 1 package of lemon jello (1 cup hot water and  $\frac{1}{2}$  cup cold water). While it is warm, blend in 8 oz. pkg. of cream cheese until it dissolves. Cool mixture, but do not jell. It is not a thick mixture.

2. Whip a large can of cold Carnation evaporated milk. Add 1 cup sugar and juice of a lemon to whipped milk.

3. Mix mixture 1 with mixture 2. Pour into crust and cover with crumb topping. Refrigerate. Best made a day ahead.

## CARROT CAKE

Carolyn Ausley - Elma Hatch

2 cups sugar	2 tsp. soda
1 tsp. salt	4 eggs
2 cups self-rising flour	2 tsp. cinnamon
1 cup oil	3 cups grated carrots

## Filling

8 oz. pkg. cream cheese

1 box con. sugar

2 tsp. vanilla

1 stick butter

1 cup chopped nuts



## CARROT CAKE, cont'd.

Sift and mix dry ingredients, stir well. Add eggs one at a time, then add carrots. Pour into prepared cake pans and bake 350 for 35 minutes.

## CREAM CHEESE POUND CAKE

Joyce Vaughan

3 sticks margarine	1 tsp. vanilla
1 8 oz. cream cheese	1 tsp. lemon flavor
3 cups sugar	6 large eggs
Dash Salt	3 cups sifted cake flour

Cream margarine and cream cheese together, add sugar and beat until light and fluffy (on high). Add dash of salt and flavoring and keep beating. Add eggs one at the time, beating well after each egg. After all 6 eggs added, beat vigorously. Add flour, 1 cup at the time. Stir in - do not beat.

Spoon mixture into greased tube pan. Bake at 325 for 1½ hours. Let cool in pan.

## CHEESE CAKE

Jean Mangum

6 eggs	3 heaping tblsp. plain flour
2 pkgs. 8 oz. Cream cheese	1-1/3 cup whipping cream
1 tsp. vanilla	optional- few drops yellow
1 tsp. lemon flavoring	food coloring
1½ cups sugar	

### Crust

2½ cups graham cracker crumbs	½ cup melted butter
1 cup chopped pecans	2 egg whites reserved from
2/3 cup sugar	filling

Mix cracker crumbs, pecans, sugar and melted butter until well blended. Reserve ½ cup crumb mixture for topping. Into remaining crumb mixture stir in egg whites beaten until stiff. Press this mixture into cheese cake pan.

### Filling

Separate eggs, save 2 whites for crust, beat egg yolks thoroughly. Beat cream cheese into yolks. Stir in vanilla, lemon, sugar and flour. Whip cream and fold into cheese mixture. Beat egg whites until stiff and fold into cheese mixture. Pour on graham cracker crust. Sprinkle top with reserved crumbs. Bake in slow oven 300 for 1½ hours. A few minutes after cake is removed from oven and has settled down in center, use fingers to press down around edge of pan to make it level with the center. Cake may fall some as it cools. Place cake on baking sheet before placing in oven.

NOTE: It is a good idea to get all ingredients ready before starting cake.

## ITALIAN CREAM CAKE

David Elliott

1 stick margarine	1 cup buttermilk
$\frac{1}{2}$ cup shortening	1 tsp. vanilla
2 cups sugar	1 sm. can Angel Flake coconut
5 egg yolks	1 cup chopped pecans
2 cups self-rising flour	5 egg whites (stiffly beaten)
1 tsp. soda	

Cream margarine and shortening; add sugar and beat until smooth. Add egg yolks and beat well. Combine flour, soda and add to creamed mixture alternately with buttermilk. Stir in vanilla. Add coconut and nuts. Fold in egg whites. Pour batter into 3 greased, floured 8 inch cake pans. Bake at 350 for 25 minutes or until cake tests done. Cool and top with Cream Cheese Frosting.

## CREAM CHEESE FROSTING

1 8oz. pkg. cream cheese (softened very soft)	1 box powdered sugar
$\frac{1}{2}$ stick margarine	1 tsp. vanilla
	chopped pecans

Beat cheese and margarine until smooth. Add sugar and mix well. Add extract and beat well (until smooth). Spread on cake and sprinkle top with pecans.

## COCONUT CAKE

Pauline Corbett

Box yellow cake mix with butter. Prepare as directed substituting buttermilk for water.

### Method No. 1: Topping

2 cups sugar	2 tblsp. flour
1 cup milk	2 large pkgs. frozen coconut
2 egg whites	

Stir in sugar and milk. Mix in sauce pan. Let boil one minute. Set aside. Beat egg whites until stiff. Stir in flour. Fold Egg-Flour mixture into Sugar-Milk and blend. Fold in coconut. Spoon on warm cake.

### Method No. 2: Filling

2 cups sour cream  
2 cups granulated sugar  
2-12 oz. pkgs. frozen coconut

Mix together and leave covered in refrigerator overnight. Make 2 layers and split each layer to make 4. Fill with mixture between layers and on top. Seal in cake cover and refrigerate for 4 days.

## FRESH COCONUT CAKE

Carol Brooks

$\frac{1}{2}$ cup butter or margarine	2 tsp. baking powder
3 eggs	1 tsp. vanilla
2 cups sugar	1 cup milk
2 cups plain flour	coconut

Beat eggs then add butter or margarine with the sugar; add the sifted dry ingredients, vanilla flavoring and milk. Will make 3 small layers or 2 large layers. Bake at 350 approximately 20-30 minutes depending on oven. Stack with whipping cream and fresh coconut or frozen coconut on top.

## FIVE DAY COCONUT CAKE

Hazel Edwards

16 oz. sour cream	2 cups sugar
24 oz. frozen coconut	

Mix and set in refrigerator overnight. Mix a box of yellow cake mix and make 2 layers. Cool, split each layer and ice with coconut mixture and refrigerate for 5 days.

## COCONUT CAKE

Mary Galloway

Overnight: Soak	
2 cups sour cream	3 pkg, frozen coconut-6 oz.
2 cups sugar	

Next A.M.:  
Bake yellow cake mix. Cool. Cut in four layers. Pour sour cream mixture between layers and on top. Leave in refrigerator 3 days (covered).

## PINEAPPLE CAKE

Marvel Clements

1 box Duncan Hines yellow cake mix	1 large can crushed pineapple
1 tall can mandarin oranges	
1 large container Cool Whip	4 eggs
1 sm. box vanilla instant pudding	$\frac{1}{2}$ cup oil

Prepare cake mix as directed on package except add eggs and oil then oranges. Bake in 3 cake pans at 350.

Frosting:  
Mix pineapple, cook whip and vanilla pudding together. Frost Cake.

## PLAIN POUND CAKE

Nan Wilson

$\frac{1}{2}$ cup Crisco	3 cups plain flour
2 sticks oleo	1 cup milk
5 eggs	1 tsp. vanilla
3 cups sugar	

## PLAIN POUND CAKE, cont'd.

Cream oleo and crisco, 2 eggs and 1 cup sugar alternately. Mix flour and milk alternately. Bake 350 one hour fifteen minutes.

## PLUM CAKE

Pauline Corbett

2 cups self-rising flour	1 tsp. cloves
2 cups sugar	4 eggs
1 cup Wesson Oil	2 sm. jars Gerber's
1 tsp. cinnamon	strained plums
	1 cup chopped nuts

Mix oil and sugar, then add eggs one at a time, sifted dry ingredients, plums and nuts. Bake at 325 for 55 minutes. Glaze with a mixture of 1 cup powdered sugar and 2 to 4 teaspoons dry sherry. Put on cake while warm.

## PRUNE CAKE

Arlica Rigsbee

1 cup vegetable oil	1 cup buttermilk
3 eggs	1 cup chopped, cooked
1½ cups sugar	prunes
2 cups plain flour	1 cup nuts
pinch salt	1 cup coconut
1 tsp. soda	1 tsp. vanilla
1 tsp. cinnamon	
1 tsp. nutmeg	

Mix together and sift TWICE flour, salt, soda, cinnamon, nutmeg. Mix well all ingredients. Bake in oven at 375 in 9 x 13 x 2 pan. Flour and grease pan well.

## Frosting:

1 cup buttermilk	1 tblsp. vanilla
1 cup sugar	1 stick butter
1 tsp. white corn syrup	

Boil until a soft ball forms while stirring. DO NOT BEAT. Spread over cake while hot.

## CHOCOLATE CAKE SQUARES

Louise Foster

1 stick margarine	1 cup self-rising flour
4 eggs	1 can chocolate syrup
1 tsp. vanilla	
1 cup sugar	

Cream margarine and sugar. Add eggs one at a time. Then add flour, vanilla and chocolate syrup. Bake 350 for 1 hour.

## CHOCOLATE CAKE SQUARES, cont'd.

### Frosting:

1 stick margarine	$\frac{1}{2}$ cup chocolate chips
1 cup sugar	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{3}$ cup evaporated milk	

Mix margarine, milk and sugar. Boil for 2 minutes. Remove from heat. Add chocolate chips and stir until melts. Pour over cake. Sprinkle nuts on top.

## MISSISSIPPI MUD CAKE

Gale Poe - Nell Fogleman

2 cups sugar	$1\frac{1}{2}$ cups plain flour (dash salt and 1 tsp. baking powder)
$\frac{1}{3}$ cup cocoa	
3 sticks soft butter	$1-\frac{1}{3}$ cups coconut
4 eggs	1 cup chopped nuts
1 tsp vanilla	1-7oz. jar marshmallow creme

Cream sugar, butter and cocoa. Add eggs and vanilla and mix well. Add flour, coconut and nuts. Bake in 9 x 13 x 2 pan 350 for 40 minutes. When done drop marshmallow creme on by spoonfuls and let stand until soft and spread on cake.

### Frosting:

1 box powdered sugar	$\frac{1}{3}$ cup cocoa
1 tsp. vanilla	1 stick butter
$\frac{1}{2}$ cup evaporated milk	

Cream all together and spread on cake.

## ONE HUNDRED DOLLAR CAKE

Winnie Benditz

$\frac{1}{2}$ cup butter	2 cups flour
2 cups sugar	2 tsp. vanilla
4 oz. chocolate	2 tsp. baking powder
2 eggs	1 cup nut meats
$1\frac{1}{2}$ cup milk	

Cream butter and sugar, add melted chocolate and eggs. Sift dry ingredients and alternately add with milk. Add vanilla and nuts. Mix well, and bake at 350 1 hour in tube or loaf pan.

## CHOCOLATE ICING

Jean Mangum

1 stick butter	6 tblsp. milk
4 tblsp. cocoa	

Heat over low heat until butter is melted and bubbly. Add 1 box powdered sugar, dash salt, 1 tsp. vanilla. Mix until smooth.



## MAGGIE'S CHOCOLATE CAKE

Wendy Rhodes

1 stick melted margarine  
1 cup sugar  
1 cup self-rising flour

4 eggs  
1 large can Hershey's  
chocolate syrup  
1 tsp. vanilla

Mix all ingredients, beating about 3 minutes. Bake 350 for 30 minutes in 9 x 13 x 2 pan.

### Frosting:

1 cup sugar  
1 stick margarine

1/4 cup evaporated milk  
1 cup semi-sweet morsels

Cook over medium heat, stirring often. Boil about 2 minutes. Remove from heat and whip in 1 cup semi-sweet morsels. Pour over cake and spread.

## BLACK WALNUT POUND CAKE

Myrtle Jackson

1 cup butter or margarine  
3 cups sugar  
1/2 cup Crisco  
5 large eggs  
1/2 tsp. salt

1 cup milk  
3-2/3 cups plain flour  
(sifted)  
1 cup chopped black  
walnuts

Cream butter or margarine with sugar until fluffy. Add 1 tsp. each of black walnut, almond and vanilla flavoring. Add eggs one at a time, beating after each addition. Sift flour, then measure and add salt. Save out 2/3 cup flour to mix with nuts. Add the 3 cups alternately with milk. Fold in last the 2/3 cups flour mixed with chopped nuts. Bake in tube pan, greased and bottom lined with waxed paper or greased paper at 300 to 325 for 1 hour and 25 minutes. Remove from pan and cool on cake rack.

## POUND CAKE

Glennie Poe

2 sticks real butter  
1/2 cup Crisco  
3 cups sugar  
6 eggs  
Beat together well.

Add:  
3 cups sifted plain flour  
1 cup milk  
2 tsp. vanilla

Bake 1-3/4 to 2 hours, depending on how hot your oven is. START IN COLD OVEN 300 degrees.

## ANGEL BAVARIAN CAKE

Frankie Harris

Make thin custard of:

1 pint milk  
4 egg yolks  
pinch salt  
1 cup sugar  
2 tblsp. flour

Cook over low heat until slightly thick; then Add 1 pkg. Knox plain gelatin dissolved in  $\frac{1}{2}$  cup cold water. Pour into custard while still hot. Let cool.

Fold in:

1 pint cream, whipped  
Add the 4 egg whites (beaten stiff)

Break up 1 large angel food cake. Line pan, pour in custard. Repeat until pan is full. Refrigerate over night. Ice with  $\frac{1}{2}$  pint whipped cream with sugar added to taste. Sprinkle with coconut.

## BANANA SPLIT CAKE

Joe Tyndall

3 sticks margarine	2 eggs
1 box powdered sugar	1 large can crushed pineapple
2 cups graham cracker crumbs	1 large Cool Whip
5 Or 6 bananas (cut lengthwise)	1 cup chopped pecans
1 bottle cherries	

Mix 1 stick margarine melted with graham cracker crumbs. Pat out in bottom of 9 x 13 dish. Beat eggs. Add sugar and remaining margarine softened. Beat until thick. Spread over top of crumb mixture. Slice bananas lengthwise and lay on top of mixture. Spread drained pineapple over the bananas. Spread Cool Whip over the pineapple. Sprinkle top with chopped nuts and arrange the cherries over the top. Chill several hours in the refrigerator before serving.

## CRAZY CAKE

Carolyn Ausley

Tear one Angel Food Cake into pieces  
4 cups Angel Food Cake. Pat in a large dish  
Add 1 can Cherry (Blueberry, etc.) Pie Filling  
Add 4 more cups of cake

In another bowl, add  $1\frac{1}{2}$  cups milk to regular size vanilla instant pudding mix. Add 1 cup sour cream. Blend well. Pour over cake mixture. Refrigerate several hours before serving.

## CHERRIES IN THE SNOW

Malissa Lee

2 envelopes Dream Whip topping	1 cup powdered sugar
1 cup cold milk	1 can cherry pie filling
1 tsp. vanilla	1 Angel Food Cake (long)
1 8 oz. pkg. cream cheese	

Mix Dream Whip with milk and vanilla according to directions on package. Beat until stiff. In a mixer soften cream cheese gradually. Add sugar with cheese. Prepare Dream Whip; mix with cheese mixture. Beat until smooth. Spread a thin layer of mixture on bottom of pan. Cut angel food cake into slices and cover bottom of pan. Spread remaining cheese mixture on top of cake, covering completely (fully). Spoon the cherry pie filling completely over the cake. Chill 8 hours.

## DUMP CAKE

Carolyn Ausley

1 large can crushed pineapple (juice and all)	1 bx. white or yellow cake mix
1 cup flaked coconut	1 cup chopped pecans
1 can cherry pie filling	1 stick margarine

Use 9 x 12 baking dish. Pour in pineapple, sprinkle coconut over pineapple, pour pie filling over this. Sprinkle cake mix on top and press gently into mixture. Sprinkle nuts on top and then chip margarine up over nuts. Bake at 350 in 9 x 12 pan for 35 or 45 minutes. Serve warm with vanilla ice cream.

## GRANDMA'S OATMEAL CAKE

Ann Dawkins

Pour  $1\frac{1}{4}$  cups boiling water over 1 cup quick cook oats. Cream together  $\frac{1}{2}$  cup Crisco, 1 cup brown sugar, 1 cup white sugar. Add 2 eggs, one at a time. Sift  $1-1\frac{1}{3}$  cups flour, 1 tsp. soda,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. nutmeg. Whip oats. Add to cream mixture. Add flour gradually. Add 1 tsp. vanilla. Bake in long pan 350 for 25 minutes.

### REMOVE FROM OVEN

Top with 1 stick melted butter, 1 cup coconut, 1 cup chopped nuts, 1 cup brown sugar, 1 egg and  $\frac{1}{4}$  cup milk. Spread and brown for 10 or 15 minutes.

## VANILLA WAFER CAKE

Pat Sumner

1 cup butter (2 sticks)	<del>1-7 oz. can coconut</del>
2 cups sugar	$\frac{1}{2}$ cup sweet milk
6 eggs	1 cup pecans (may use black walnuts)
1-12 oz. pkg. vanilla wafers	

Cream butter and sugar until smooth. Add eggs one at a time. Add vanilla wafers with milk and beat until smooth. Add coconut, nuts and mix well. Bake tube pan at 275 for  $1\frac{1}{2}$  hours.



## MILKY WAY CAKE

Gladys Thomas

8 Milky Ways broken in pieces  
2 sticks margarine or butter  
2 cups sugar  
4 eggs  
2½ cups all purpose flour

1 cup buttermilk  
½ tsp. baking soda  
2 tsp. vanilla  
1 cup chopped pecans

Melt milky ways and 1 stick margarine over low heat. Set aside and keep warm while fixing cake. Cream 1 stick margarine and sugar, add eggs to this, one at a time, beating well after each. Add flour, buttermilk, soda and vanilla. Mix until well blended. Fold in milky way mixture and pecans. Bake at 300 for 1½ hours in tube pan.

## JIFFY CAKE

Winnie Benditz

Mix, bake and frost in 30 minutes

Mix together 2 cups sugar and 2 cups all purpose flour and set aside.

In a sauce pan bring to a boil the following:

1 stick butter  
½ cup Crisco  
1 cup water  
2½ tblsp. cocoa

After this boils, add sugar and flour mixture and mix well. Then add:

½ cup buttermilk  
2 eggs  
1 tsp. vanilla  
½ tsp. salt  
1 tsp. soda

Bake cake in 400 oven for 30 minutes. While cake bakes make frosting.

1 stick butter  
3½ tblsp. cocoa  
1/3 cup buttermilk

Let boil stirring constantly. After removing from heat add the following:

1 lb. box powdered sugar  
1 tsp. vanilla  
1 cup pecans

Mix well and spread over hot cake.

## BLUEBERRY ANGEL DELIGHT

Mary Galloway

1 Angel Food Cake (12 oz)  
1 No. 2 size Blueberry Pie Filling\*  
1 pkg. Instant Vanilla Pudding Mix  
 $1\frac{1}{2}$  cup milk  
1 cup sour cream

\*Can use Cherry Pie filling

Cut cake into small cubes; place  $\frac{1}{2}$  of the cake cubes in pyrex casserole. Spoon pie filling over cake, reserving  $\frac{1}{2}$  cup for garnish. Cover with remaining cake cubes. Mix pudding mix, milk and sour cream together till smooth; pour over cake, garnish with reserved pie filling. Refrigerate for at least 3 hours before serving.

## CHERRY DELIGHT

Jessie Byrd

$\frac{1}{2}$ cup sugar	1-9 oz. Cool Whip
$\frac{1}{2}$ cup milk	1 Angel Food cake
1 large pkg. cream cheese	1 can Cherry Pie Filling

Mix sugar, milk and cream cheese. Fold in cool whip. Break up angel food cake in bite size pieces into a long pan or dish. Fold in and smooth over top. Pour can of cherries on top and refrigerate overnight, or let stand 8 to 10 hours in refrigerator.

## HE-MAN CAKE

Nell Gallimore

Bring to boil:

$\frac{1}{2}$  cup Crisco  
1 stick margarine  
3 tblsp. Nestle's  
2 tblsp. cocoa  
1 cup water

2 cups plain flour, 1 tsp. soda  
2 cups sugar  
2 eggs  
 $\frac{1}{2}$  cup buttermilk  
1 tsp. vanilla

Pour 1st mixture over 2nd mixture. Bake 375.

Frosting: 1 stick margarine  
3 tblsp. Nestle's  
2 tblsp. Cocoa  
 $\frac{1}{2}$  cup sweet milk  
1 tsp. vanilla. Bring the above to boil; add

1 box powdered sugar and 1 cup nuts. Pour over cake while warm.

# COOKIES

## &

# CANDIES





## PEANUT BRITTLE

Elizabeth Fox

1 cup sugar  
 $\frac{1}{4}$  cup water

$\frac{1}{2}$  cup Karo Syrup  
 $1\frac{1}{2}$  tsp. baking soda

Mix in pan and bring to a hard boil; add 2 cups raw peanuts and cook about 15 minutes; add  $1\frac{1}{2}$  tsp. baking soda and pour quickly in greased pan. Spread as thin as possible.

## PEANUT BRITTLE

Gladys Thomas

2 cups white sugar  
 $\frac{1}{2}$  cup cold water

1 cup White Karo  
1 tblsp. baking soda

Stir and let come to boil; then add 4 cups raw peanuts and cook until this reaches hard crack. Stir constantly. Then remove and add 1 tblsp. baking soda. Stir well and fast. Pour out immediately on a greased slab or cookie sheet.

## PEANUT BUTTER LOGS

Rena Wethington

No Cook - Excellent for children to help with

1 cup chunk-style peanut butter  
2 tblsp. butter or margarine  
 $1\frac{1}{4}$  cup sifted powdered sugar

3 cups Rice Krispies  
chopped peanuts

In mixing bowl blend peanut butter, butter. Add powdered sugar. Add cereal, mixing well and crushing. Shape into 3 logs. Pat peanuts over logs. Wrap in foil or clear plastic. Chill. Slice  $\frac{1}{2}$  inch thick. Makes 1 pound.

## PEANUT BUTTER BALLS

Joy Rhodes

1 egg  
 $\frac{1}{3}$  cup peanut butter  
1 tblsp. soft margarine  
 $\frac{1}{2}$  tsp. vanilla

$\frac{1}{8}$  tsp. salt  
2 cups powdered sugar  
Coconut or chopped nuts

Beat egg. Add 1 cup powdered sugar, peanut butter, margarine, vanilla, salt. Beat until smooth. Stir in the other cup of powdered sugar. Shape mixture into tiny balls. (More sugar may be added to make candy firm enough to handle). Roll each ball in coconut or peanuts. Place on waxed paper and refrigerate until firm. Makes about 3 dozen.

## ECLAIRS

Brenda Hall

Preheat oven to 450.

Pastry:

1 cup water  
 $\frac{1}{2}$  cup butter  
 $\frac{1}{4}$  tsp. salt

1 cup all purpose flour  
4 eggs

## ECLAIRS, cont'd.

Combine water, butter, salt and bring to boil. Remove from heat; add all flour at once stirring until mixture clings. Add eggs one at time, beating between each. Drop by tablespoon onto greased cookie sheet 2 inches apart. Bake 15 minutes. Then turn oven back to 350 and bake 30 minutes longer. Remove to rack, cool, then split caps off. Fill with favorite custard, pudding or whip cream. Ice with any chocolate syrup or frosting.

## SWISS CHOCOLATE SQUARES

Theresa Totel

1 cup water  
 $\frac{1}{2}$  cup margarine (not butter)  
 $1\frac{1}{2}$  sq. unsweetened chocolate  
2 cups plain flour  
2 cups sugar

2 eggs  
 $\frac{1}{2}$  cup sour cream  
1 tsp. baking soda  
 $\frac{1}{2}$  tsp. salt

Heat oven to 375. Combine water, margarine and chocolate in saucepan; bring to a boil. Remove from heat and cool slightly. Stir in sugar, then add flour. Add eggs, sour cream and salt; mix well. Pour into greased  $15\frac{1}{2} \times 10\frac{1}{2}$  inch jelly roll pan. Bake at 375 for 20 to 25 min. Frost. Sprinkle with  $\frac{1}{2}$  cup nuts. Cool, cut into 24 squares.

## MILK CHOCOLATE FROSTING

Theresa Totel

$\frac{1}{2}$  cup margarine  
6 tblsp. milk  
 $1\frac{1}{2}$  sq. unsweetened chocolate

$4\frac{1}{2}$  cups sifted powdered sugar  
1 tsp. vanilla

Combine margarine, milk and chocolate in saucepan. Bring to boil, stirring constantly. Remove from heat. Add powdered sugar; beat until smooth. Stir in vanilla and frost hot cake.

## CHRISTMAS HOLLY

Nell Gallimore

Melt  $\frac{1}{3}$  cup butter or margarine with 16 large marshmallows in double boiler. Add green food coloring. Remove from heat and stir in 2 cups of cornflakes. Drop by spoonfuls onto waxed paper. Decorate with red candy hearts. Makes 20. If you want to make more, double the above.

## HELLO DOLLIES

Kay Gallimore Curry

Use large dish or pan 18 x 24.  
 $1\frac{1}{2}$  sticks margarine (melted)  
Add 2 cups graham cracker crumbs  
1 sm. pkg. chocolate morsels  
Layer of nuts (1 cup chopped)

1 med. can coconut  
1 can Eagle Brand  
Milk



## HELLO DOLLIES, cont'd.

Place in dish in this order, margarine, graham cracker crumbs, coconut, chocolate morsels, milk, nuts. Bake at 350 for 30 min. Let cool and cut into squares.

## RICE KRISPIE SQUARES

Gladys Thomas

5 cups Rice Krispies  
 $\frac{1}{2}$  stick butter

40 med. size marsh-  
mallows

Melt butter, add marshmallows all over medium heat, then cook 2 more minutes. Stir in marshmallows, press out in well-buttered pan and when cool cut in squares.

## BLONDE BROWNIES

Carolyn Ausley

4 eggs  
1 box light brown sugar

$2\frac{1}{2}$  cups self-rising  
flour  
2 cups chopped pecans

Beat eggs well. Add sugar, beat. Add flour. Blend well. Add nuts and vanilla. Bake in 12 x 18 pan at 375 for 20-30 min. (If you want to cut down on nuts, substitute 1 cup nuts with  $\frac{1}{2}$  stick margarine. I also add chocolate chips to recipe sometimes. These are good to pack in school lunch bags.

## STRAWBERRY CREAM SQUARES

Jearl Carlton

2-(3 oz.) pkg. strawberry gelatin  
2 cups boiling water  
2-(10 oz.) pkg. frozen strawberries  
1-(13 $\frac{1}{2}$  oz.) can crushed pineapple  
2 bananas (mashed)  
1 cup sour cream

Dissolve gelatin in boiling water; add frozen strawberries; stir until thawed. Add 1 can crushed pineapple and bananas. Pour half into 8x8x2 inch pan. Chill firm. Spread evenly with 1 cup of dairy sour cream. Pour remaining gelatin on top. Chill firm. Cut in squares. Top with sour cream dollops if desired. Very pretty at Christmas.

## DATE NUT SQUARES

Dorothy Rummel

Pour  $\frac{1}{3}$  cup melted butter or margarine into 10x6x2 inch pan. Sprinkle evenly with  $1\frac{1}{4}$  cups graham cracker crumbs,  $\frac{1}{2}$  cup chopped nuts and  $\frac{1}{2}$  cup chopped dates. Prepare 1 pkg. vanilla pudding mix according to directions and pour gently over crumbs mixture. Sprinkle with  $\frac{1}{4}$  cup chopped nuts. Chill until firm 3-4 hours. Cut into squares and serve.

## FESTIVE FUDGE

Myra Clark

1. Mix in heavy 2 qt. saucepan:  
2 cups sugar  
2/3 cups Pet milk  
12 regular marshmallows  
1/2 cup butter or margarine and few grains salt.
2. Cook, stirring constantly over medium heat to a boil.  
(mixture will be bubbling all over top) Boil and stir 5 minutes more. Take off heat.
3. Stir in until completely melted 6 oz. pkg. (1 cup) semi-sweet chocolate pieces. Stir in 1 cup cut up nuts and 1 tsp. vanilla.  
Spread in a buttered 8 inch square pan. Cool. Cut into 30 pieces. Delicious.

## CHOCOLATE FUDGE

Dorothy Smith

- |                             |                         |
|-----------------------------|-------------------------|
| 2 chocolate squares         | 1/2 cup evaporated milk |
| 1 stick butter or margarine | 1 tsp. vanilla          |
| 2 cups sugar                | 1 cup pecans            |
| 1/4 cup Karo syrup          |                         |

Put sugar, butter, chocolate, syrup and milk on low heat and melt slowly. After it has melted, turn heat to high and bring to a rapid boil. Let it boil for 3 minutes, stirring constantly. Pour into bowl and beat until thick. Add vanilla and nuts. Pour into a buttered pan to cool. Cut into squares.

## FUDGE

Carolyn Ausley

- |                             |                 |
|-----------------------------|-----------------|
| 4 cups sugar                | 4 tblsp. butter |
| 4 squares Hershey Chocolate | 2 tsp. vanilla  |
| 1 1/2 cup canned milk       | 3/4 cup nuts    |

Combine sugar, chocolate, milk and cook to a soft ball (234 on candy thermometer). Pour on buttered platter, wait until it is cool to the touch of the back of your hand. Using a wide spatula, work in butter and vanilla till it holds shape. Knead like dough until creamy mass. Roll out to desired thickness on wax paper. Roll in nuts with rolling pin. Let set 30 minutes and cut.

## PEANUT BUTTER FUDGE

Marvel Clements

- Mix: 3 cups sugar  
1/2 can evaporated milk (undiluted)  
Boil until it forms a soft ball

Add: 1 sm. jar crunchy or smooth peanut butter; 1 tsp. vanilla,  
1/4 tsp. salt. Beat until creamy and pour into buttered dish.



## CREAMY-SURE FUDGE

Peggy Rhodes

1-1/3 cup sugar  
2/3 cup evaporated milk  
1/4 cup margarine  
16 large marshmallows, quartered  
1/4 tsp. salt

1-12 oz. pkg. semi-sweet morsels  
1 tsp. vanilla  
1 cup nuts

Combine sugar, milk, margarine, marshmallows and salt in 2 qt. pan. Cook, stirring, until mixture has boiled for 5 min., stirring constantly. Remove from heat. Add morsels and vanilla. Stir until chocolate melts. Stir in nuts. Turn into a buttered 8 in. square pan. Let stand until firm, then cut into squares. Makes about 2 1/2 lbs.

## COCOA FUDGE

Sue Holt

2/3 cup cocoa  
3 cups sugar  
1/8 tsp. salt

1 1/2 cup milk  
1/4 cup margarine  
1 tsp. vanilla

Combine dry ingredients in heavy pot. Stir in milk. Bring to boil on medium heat, stirring constantly. Boil without stirring to soft ball stage. Add margarine. Beat until thick and until it loses some of gloss. Add nuts. Spread in pan.

## PECAN CHEWS

Elizabeth Fox

1 egg white (beat stiff)  
3/4 cup light brown sugar

1/2 tsp. vanilla  
2 cups pecan halves

Mix sugar and vanilla in egg whites. Drop pecans in mixture and coat. Bake on greased cookie sheet 250 for 30 min. Turn heat off and leave in oven 30 min. When you put them on cookie sheet space each one separately.

## PECAN PUFFS

Gladys Thomas

Beat 2 egg whites stiff; add 1 cup light brown sugar to egg whites. Then add 2 1/2 cups pecan halves.

Drop 3 or 4 inches apart on greased cookie sheet. Bake 20 min. at 300.

## PECAN PUFFS

Geraldine Young

1 egg white, beaten stiff; add  
3/4 cup brown sugar  
1 tsp. vanilla  
3 cups pecans

## PECAN PUFFS, cont'd.

Mix together and put on greased cookie sheet. Bake at 250 for 20 minutes. Turn oven off and leave in oven for 30 minutes. Cool and serve.

## PARTY MIX

Pauline Corbett

1-6 oz. pkg. semi-sweet chocolate	1 box Rice Chex
$\frac{1}{2}$ cup peanut butter	1 box powdered sugar
$\frac{1}{2}$ stick oleo	

Combine chocolate, peanut butter and oleo. Melt over low heat. Add Rice Chex and fold gently until all are coated. Add powdered sugar and fold until all are coated. Yields 60 servings.

NOTE: Store in a sealed glass jar and will keep for weeks.

## DATE NUT BALLS

Shirley Merritt

Melt 1 stick margarine in 1 cup sugar. Add 1 box (8 oz.) chopped pitted dates, 1 egg and dash of salt. Simmer 10 min. stirring constantly. Remove from heat and mix in 1 cup chopped nuts, 2 cups Rice Krispies. Roll date balls in dry coconut.

## PECAN CANDY

Mildred Mangum

2 cups sugar	1 tblsp. vinegar
$\frac{2}{3}$ cup dark Karo	pinch of butter
1 tblsp. vanilla	

Cook together until it forms a hard ball in cold water. Add 1 quart pecans. Mix well, Pour into buttered pan. Cool and break into pieces.

## CRUNCHY PECAN DROPS

Sue Holt

1 egg white	1 cup pecans
$\frac{3}{4}$ cup brown sugar	
$\frac{1}{2}$ tsp. vanilla	

Beat egg whites until stiff. Add sugar and flavoring. Fold in pecans. Using teaspoon, spoon out onto greased baking sheet. Bake 30 min. at 250.

## PECAN BALLS

Jean Mangum

Cream 1 cup butter and  $\frac{1}{2}$  cup sugar in medium size bowl until fluffy. Stir in  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla, 2 cups plain flour and add 2 cups finely chopped pecans. Mix well. Chill dough several hours. Shape dough into small balls. Place on ungreased baking sheet. Bake 350 for 12-15 min. While still warm, roll in powdered sugar.

## PECAN TASSIES

Carolyn Ausley

Crust: 1-3 oz. pkg. cream cheese  
1 stick margarine  
1 cup flour

Filling: 1 egg  
1 tblsp. soft margarine  
3/4 cup brown sugar  
1 tsp. vanilla  
dash of salt  
2/3 cup coarsely broken pecans

Pastry: Mix cream cheese, butter and flour.  
Chill about an hour. Make into 24 balls

Filling: Beat all ingredients except pecans

Line the tiny muffin tins with the balls, pressing against bottom and sides. Put pecans on bottom and pour filling on top. Bake in slow oven (325) 25 min., or until set. Cool, remove from pans, and eat.

## NO-BAKE OATMEAL COOKIES

Ronda Gallimore

2 cups sugar  
1/2 cup milk  
6 tblsp. cocoa

1 stick margarine

Combine the above ingredients to a full boil. Remove and stir in the following:

3 cups uncooked oatmeal

1 tsp. vanilla

coconut, if desired. Drop on wax paper

## FORGOTTEN COOKIES

Mary Galloway

Preheat oven 350.

2 egg whites (at room temp.)

2/3 cup sugar

pinch salt

1 tsp. vanilla

1 cup coconut (opt.)

1 cup chopped nuts

1 cup chocolate chips,  
corn flakes or rice  
cereal

Beat egg whites till foamy. Gradually add sugar and continue beating until stiff. Add salt and vanilla. Mix well. Add pecans and choice of other ingredients. Drop cookies by teaspoons onto ungreased foil-covered cookie sheet. Turn off oven and leave cookies overnight. ( 5 hours will do).

## GOLF BALL COOKIES

Shirley Merritt

2½ cups graham cracker crumbs  
1 box powdered sugar

1 cup coconut  
1 cup chopped pecans

Mix all dry ingredients in a large bowl. In double boiler, mix 2 sticks of butter and 1 cup peanut butter. Mix all of this together in balls of desired size.

Melt ½ block of parafin wax in double boiler and a 12 oz. size of chocolate bits. Dip the balls in the chocolate and place on wax paper.

## CHOCOLATE CANDY COOKIES

Sue Holt

1 stick margarine  
2 cups sugar  
2 tblsp. cocoa  
2/3 cup evaporated milk

½ cup peanut butter  
2 cups oatmeal  
(uncooked)  
1 tsp. vanilla

Melt margarine. Add sugar, cocoa and milk and bring to boil. Cook for exactly 2 minutes. Remove from heat and add remaining ingredients. Drop by teaspoons onto wax paper to cool. 6 doz.

## GOOIE BARS

Nannie Carver

Melt 1 stick butter. Add 1 beaten egg, 1 box Duncan Hines Yellow mix. Mix with fork until like pie crust. Press in a 9 x 13 pan. Let come up on sides.

Icing: Mix 2 beaten eggs; 8 oz. cream cheese. Add 1 box of powdered sugar and beat about 5 min. or until smooth. Bake 350 for 35 min. Cool and cut in squares.



# **MEATS**

# **&**

# **CASSEROLES**





**BAR B QUE SAUCE**

Teresa Hertzog

1 stick margarine  
 $\frac{1}{2}$  cup catsup  
 $\frac{1}{4}$  tsp. garlic salt  
 $\frac{1}{2}$  tsp. onion salt  
 $\frac{1}{3}$  cup vinegar  
 $\frac{1}{2}$  tsp. salt

1 tblsp. Worcestershire sauce  
2 tblsp. lemon juice  
 $\frac{1}{2}$  tsp. red pepper  
Texas Pete to taste

Mix all ingredients and simmer 15 minutes

**BARBECUED CHICKEN**

Mary Galloway

5 tsp. catsup  
1 tblsp. lemon juice  
2 tblsp. water  
2 tblsp. melted margarine  
2 tblsp. sugar (opt.)  
1 tblsp. dry mustard

1 tblsp. chilli powder (opt.)  
1 tblsp. paprika (opt.)  
2 tblsp. vinegar  
2 tblsp. Worcestershire sauce  
1 tblsp. salt  
1 chicken cut in serving pieces

Mix ingredients for sauce. Dip chicken in sauce and place in foil-lined pan. Cover with foil. Cook for 15 min. at 500. Reduce temperature to 350 and cook  $1\frac{1}{2}$  hours longer.

**BEANS IN BEEF BARBECUE BAKE**

Beulah Hardee

1 lb. ground beef  
 $\frac{1}{2}$  cup Kraft barbecue sauce  
 $\frac{1}{2}$  cup chopped onions

$\frac{1}{4}$  lb. Velveta Pasteurized cheese  
1-16 oz. can pork and beans  
1 tsp. salt

Heat oven to 375. Brown meat, drain and add pork and beans, barbecue sauce, onions and salt. Simmer 5 minutes. Stir in cubed velveta cheese. Pour into  $11\text{-}3/4 \times 7\frac{1}{2}$  inch baking dish or pan. Bake at 375 for 20 minutes. Top with additional velveta cheese slices and return to warm oven to melt cheese.

**BAR-B-CUED MEAT BALLS**

Gloria Franklin

1 lb. hamburger  
 $\frac{1}{2}$  cup soft bread crumbs  
1 tsp. salt  
1 tsp. pepper  
 $\frac{1}{2}$  cup evaporated milk  
1 bottle tomato catsup

$\frac{1}{2}$  cup onion  
 $\frac{1}{2}$  cup bell pepper  
 $2\frac{1}{2}$  tblsp. sugar  
4 tblsp. vinegar  
 $\frac{1}{2}$  cup water

Combine hamburger, bread crumbs, salt, pepper and milk. Form into balls. Combine remaining ingredients; pour over meat balls and bake for 45 minutes at 475. Serves 6 to 8.



## BAR B QUE CHICKEN

Carolyn Ausley

1 cup vinegar	3-4 tblsp. tomato catsup
$\frac{1}{2}$ cup water	juice of 1 lemon
1 tblsp. Worcestershire sauce	1 tblsp. Texas Pete
1 tblsp. sugar	3 tblsp. butter

Combine all ingredients. Pour over one chicken (cut up) and cook for 2 hours at 300.

## BARBECUED CHICKEN

Pauline Corbett

1-2 or 3 lb. chicken cut in pieces. Place in deep baking dish and sprinkle with salt. Pour sauce over chicken and bake for  $1\frac{1}{2}$  hours at 350 turning chicken once.

Sauce:

1 stick butter  
 $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  cup vinegar  
 $\frac{1}{4}$  cup catsup  
1 tsp. prepared mustard  
4 tblsp. Worcestershire sauce  
1 clove garlic minced (opt.)  
 $\frac{1}{2}$  tsp. black pepper  
2 tblsp. Texas Pete

Mix all ingredients and bring to boil before pouring over chicken.

## CHICKEN CHOW MEIN

Geraldine Mitchell

1-3 $\frac{1}{2}$  to 4 $\frac{1}{2}$  ready to cook stewing  
chicken or large fryer, cut up  
6 cups boiling water  
3 chicken bouillon cubes  
1 tsp. black pepper  
1 tsp. salt  
1 cup chopped onion  
 $1\frac{1}{2}$  cup sliced celery  
 $\frac{1}{4}$  cup soy sauce  
1-1 lb. can bean sprouts, drained  
rinsed with cold water  
3 tblsp. cornstarch  
1-8 $\frac{1}{2}$  oz. can water chestnuts  
sliced and drained  
1-8 $\frac{1}{2}$  oz. can bamboo shoots drained  
 $1\frac{1}{2}$  cup raw regular or processed white  
rice; or 2- $\frac{2}{3}$  cup packaged  
pre-cooked rice  
1 large can of chow mein noodles

## CHICKEN CHOW MEIN, cont'd.

In advance: Simmer chicken with water and bouillon cubes, covered until tender. Will take much less cooking time if large fryer is used and fryer will also have less fat for dieters. Remove chicken from broth. Remove chicken meat from bones and cut into cubes. Remove 1 cup of broth and cool quickly to dissolve corn starch in. In remaining broth, cook onion and celery uncovered 10 min., or until tender, but still crunchy. Add soy sauce, chopped chicken, bean sprouts, water chestnuts and bamboo shoots. Dissolve corn starch in cooled broth and add to chicken mixture, cook, stirring until smooth, clear and slightly thickened. More soy sauce may be added to suit taste. Add additional salt if needed to suit taste, but add soy sauce first because it is salty no more salt may be needed. Serve over hot fluffy rice and top with chow mein noodles.

## PARMESAN OVEN-FRIED CHICKEN

Teresa Hertzog

1-2 to 3 lb. fryer - cleaned

1 cup flour

No. 1

2 tsp. salt

$\frac{1}{4}$  tsp. pepper

2 tsp. paprika

2 eggs

No. 2

3 tblsp. milk

$\frac{1}{3}$  cup grated parmesan cheese

No. 3

$\frac{1}{2}$  cup bread crumbs

Heat oven to 400 and melt 2 tblsp. margarine and 2 tblsp. shortening in pan. Coat chicken with No. 1, dip in No. 2 and roll in No. 3. Let stand 5 to 10 minutes on waxed paper. Then place chicken, skin side down. Cook 30 min. and turn. Cook 30 min. more.

## EASY CHICKEN POT PIE

Gladys Thomas

$2\frac{1}{2}$  cups chicken (boiled & boned)

2 tsp. baking powder

1 cup cream of celery soup

$\frac{1}{4}$  tsp. salt

$1\frac{1}{4}$  cups chicken broth

$\frac{2}{3}$  stick melted margarine

1 cup plain flour

1 cup sweet milk

Mix broth and celery soup, pour over chicken in large pyrex dish. Mix flour, baking powder, salt, margarine and milk over chicken and bake at 400 for 30 minutes.

## CHICKEN TETRA-ZENNA

Berta Moore

4 breasts or 1 hen - boil until tender, bone and cut in large  
chunks  
 $\frac{1}{2}$  lb. spaghetti or elbow macaroni, cook in chicken broth, drain  
if desired - usually not drained.  
 $\frac{1}{4}$  cup green peppers finely chopped  
1-3 oz. can mushrooms and juice  
1 can cream of mushroom soup  
1 cup celery, chopped fine (optional)  
1-4 oz. can diced pimentos  
1 cup sharp cheese, grated

Mix all together, turn into large buttered casserole.

Top with:  $\frac{1}{4}$  lb. blanched almonds and grated sharp cheese.

Bake 350 for 30 minutes. Serves 8 to 12.

## CHEESE and HAM DIP

Carolyn Ausley

1-1-lb. box Velveeta Cheese  
1 cup sour cream  
2-3 tblsp. mayonnaise  
1 large can Underwood Deviled Ham  
1 small onion

Grate cheese, then blend all ingredients in blender until smooth.

This dip is very good served with raw vegetables and/or chips.

## HOME FRIED CHICKEN

Jean Mangum

1 fryer, cut up and soaked in salt water overnight. Pour  $\frac{1}{2}$  cup  
of canned cream of chicken soup and stir to coat each piece.  
Place 2 cups self-rising flour and 1 tsp. salt in plastic bag.  
Drop chicken pieces in and shake to coat well. Fry in deep hot  
Crisco until golden brown. Drain on paper towels.

## PORK CHOPS DELIGHT

Jean Mangum

8 center cut pork chops, braised on both sides. Put in oblong  
pan 13x9x2. Mix together: 1 cup boiling water, 1 pkg, dry  
onion soup mix, 1 can cream of mushroom soup. Sprinkle chops  
with seasoned pepper, salt and marjoram leaves after they have  
been browned and pour soup mixture over chops. Bake 350 for  
1 hour.

## CHICKEN SUZANNE

Jean Mangum

4 to 6 chicken breasts  
salt and pepper  
1 stick margarine  
 $\frac{1}{2}$  cup sour cream

$\frac{1}{2}$  cup sherry, cooking wine  
1-10 $\frac{1}{2}$  oz. can cream of  
mushroom soup

Brown chicken in butter. Mix remaining ingredients, and pour over chicken. Bake 350 for 1 to 1 $\frac{1}{2}$  hours.

## CHEESEY CHICKEN

Mary Galloway

Preheat oven 325.

Melt 2 tsp. margarine in skillet. Brown 4 chicken breasts. Cook until partially done.

Place chicken in foil-lined pan. Pour chicken drippings in saucepan. Add one can cream of chicken soup. Add  $\frac{1}{2}$  cup water. Cook until hot, stirring constantly. Pour over chicken. Sprinkle with 2 cups grated sharp cheddar cheese. Bake 45-60 minutes.

## EASY CHICKEN

Pat Elliott

4 chicken thighs  
1 can cream mushroom soup  
1 chicken bouillon cube

dash salt and pepper  
 $\frac{1}{2}$  can water  
 $\frac{1}{4}$  cup cooking sherry

Line bottom of baking dish or pan with chicken. Blend together remaining ingredients and pour over chicken. Bake in preheated oven at 350 for 1 hour.

Variations: Use cream of chicken or celery soup in place of mushroom. May be cooked in crock pot on very slow heat for 8 hours. Cook on medium heat for 4 hours or less.

You may increase the amount of chicken as needed for your family. Also remember to adjust the amount of soup used.

## ZESTY BAKED CHICKEN

Betty Holmes

1 cup dry bread crumbs  
1/3 cup grated parmesan or romano  
cheese  
 $\frac{1}{4}$  cup minced parsley  
 $\frac{1}{4}$  tsp. pepper

1 $\frac{1}{2}$  sticks margarine-melted  
1 clove garlic, finely  
minced  
1-3 lb. chicken cut into  
serving pieces  
pinch salt

Preheat oven to 350. Mix crumbs with other ingredients. Combine margarine with garlic and dip chicken pieces in it, then roll in crumb mixture. Sprinkle remaining crumbs over chicken in a shallow pan. Bake until tender - about 50 minutes.

## ITALERINA

Jearl Carlton

2 lbs. ground beef (or ground chuck)	1 large onion, chopped
1 can whole kernel corn	oregano to taste
1 can tomatoes (reg. size)	garlic (I use powder)
1 small can tomato paste	8 oz. pkg. noodles
$\frac{1}{2}$ small can chopped olives and/or	
can mushroom	

Brown onion, garlic and meat. Add paste, tomatoes, oregano, olives and corn. Let simmer about 30 minutes. Cook noodles, drain and add to other ingredients. Put in casserole dish and bake 30 to 45 minutes at 350. The last 5 minutes of baking, top with slices of sharp cheese. You may need to add a little water and other seasonings to your taste.

## TALLARENE

Dorothy Rummel

1 large onion	1 cup water
1 large green pepper	1 can yellow whole grain corn
4 tblsp. bacon fat	2 cups uncooked noodles (broken up)
$1\frac{1}{2}$ lb. ground beef	1 cup grated cheddar cheese
1 can tomato sauce	

Saute onion and pepper in fat until tender. Add meat and cook well done. Add tomato sauce and water. Add cooked noodles. Add corn and salt and pepper to taste. Pour into large casserole and add cheese on top, stirring lightly through mixture to moisten cheese. Cook about 45 min. in 350 oven. Let stand 15 minutes or so. Serves 10. Good for taking to homes with large families and a sick mother.

## PIZZA LOAF

Theresa Totel

8 oz. elbow macaroni	2 (8 oz.) cans Hunts tomato sauce
1 lb. lean ground beef	$\frac{1}{4}$ tsp. oregano
$\frac{1}{2}$ cup chopped onion	Mozarella cheese
1 beaten egg	

Cook macaroni and drain. Brown ground beef and onion; drain. Add  $1\frac{1}{2}$  cans of sauce. oregano, macaroni and egg. Pack into a 9 x 5 loaf pan. Top with mozzarella and remaining sauce. Bake at 350 for 30 minutes.



## PEPPER STEAK

Ann Dawkins

1½ lbs. round steak  
¼ cup flour  
½ tsp. salt  
1/8 tsp. pepper  
¼ cup oil  
1-8oz. can tomatoes  
1-¾ cups water  
½ cup onion

1 small clove garlic  
1½ tblsp. worchester  
sauce  
2 large green peppers,  
cut into strips  
Hot cooked rice

Cut steak into strips. Combine flour, salt, pepper. Coat meat. In large skillet, brown meat on all sides, in hot oil. Add other ingredients except green peppers. Cover and simmer 1½ hours. Add green pepper. Cook for 5 minutes. Thicken if necessary. Serve over hot cooked rice.

## HAWAIIAN STEAK

Mildred Mangum

\*Tenderize shoulder roast or chuck roast with Adolph's Instant Meat Tenderizer.

\*Combine:

½ cup soy sauce  
2 tblsp. vinegar  
½ cup Crisco oil  
½ tsp. garlic salt

\*Let marinate in sauce for 24 hours - turn while marinating every hour - then grill (turn roast about every hour).

## BEEF ROAST (BONELESS)

Mrs. D. L. Bobbitt

Brown roast on both sides. Then cover with water and cook until done. Take roast out of pot. Let your juice cool a little and mix 1 tblsp. flour in real good to make a gravy. Then put your roast back in pot and it is ready to serve.

## MEAT LOAF

Marvel Clements

1½ lb. ground beef  
1½ lb. ground pork  
4 slices very dry bread or toast  
1 cup warm milk  
1 beaten egg  
¼ cup minced onion.  
2 tsp. salt

¼ tsp. pepper  
1 tblsp. salad oil  
½ cup hot water  
1 cup chili sauce  
1 bouillon cube

Soften bread in milk, add eggs, onions, meats and seasonings. Mix well. Form in a loaf and bake in a 9 inch pan. Spread with salad oil then with chili sauce. Dissolve bouillon cube in hot water and pour over loaf. Bake 1½ to 2 hours at 350. Baste every 15 minutes.

## STUFFED PEPPERS

Mildred Revels

6 green peppers  
1 lb. hamburger  
 $\frac{1}{2}$  cup rice  
 $\frac{1}{4}$  tsp. salt

$\frac{1}{4}$  tsp. pepper  
 $\frac{1}{4}$  cup milk  
1 egg  
1 onion chopped fine

Mix the ingredients. Stuff peppers lightly. Place in pressure cooker. Mix one can each tomato soup and water and pour over peppers. Pressure cook for 20 minutes.

## BEEF STROGANOFF

Mildred Revels

2 lb. round steak cut in  $\frac{3}{4}$  in. cubes  
flour  
2 tblsp. fat  
 $\frac{1}{2}$  cup chopped onions  
1 clove garlic minced  
6 oz. can mushrooms drained (retain juice)  
1 cup sour cream  
1-10 $\frac{1}{2}$  oz. can tomato soup  
1 tblsp. worchestershire sauce  
6 to 8 drops tobasco sauce  
 $\frac{1}{2}$  tsp. salt  
pepper to taste  
package of egg noodles

Dip meat in flour and brown in hot fat. Add onion, garlic and mushrooms. Combine sour cream, tomato soup and mushroom liquid and seasonings. Simmer until meat is tender, stirring often to prevent sticking. Serve over cooked and buttered egg noodles.

## EASY MAIN DISH

Pat Elliott

Meat  
Oregano  
Salt and pepper  
Garlic salt  
Thyme leaves  
1 medium onion

2 tblsp. Wheat Germ with  
sugar and honey  
1 can cream of mushroom  
soup  
1 beef bouillon cube

You may use top round steak, or any steak cut up in bite size pieces. Hamburger may also be used.

Brown meat lightly in spices and onion. Add mushroom soup, bouillon cube and  $\frac{1}{2}$  cup cooking sherry. Simmer on low heat for approximately 20 minutes. Stir occasionally. Serve over cooked and buttered rice or noodles.



## BRUNSWICK STEW

Nannie Carver

2 lbs. beef  
2 lbs. pork  
1-4 or 5 lb. chicken  
5 cans creamed corn  
2 cans tomato soup  
1 lb. cabbage  
1 lb. butter beans  
 $\frac{1}{2}$  gallon tomatoes

3 to 5 lb. potatoes  
3 lb. onions  
 $\frac{1}{2}$  lb. butter  
1 large or 2 small jars  
of catsup  
Salt and red pepper to  
taste

Mix all ingredients together and cook until thick. Makes about 9 quarts.

## CHEESE FONDUE

Maggie Proctor

10 slices bread, buttered and cubed  
3 eggs  
2 cups Pet milk  
2 cups grated cheese ( $\frac{1}{2}$  lb. sharp)  
1 tsp. salt - pepper to taste

Cut crust from bread, butter bread, stack and cube. Place layer of cubed bread, layer of grated cheese (3 layers) in baking dish. Beat eggs, add milk, salt and pepper. Beat well. Pour over bread and cheese, very slowly, so every cube of bread is moistened (Spoon over bread). Place in refrigerator at least 10 hours or over night. Bake in 325 oven for 40 minutes until brown. Makes 1 (2 qt.) recipe. Serves eight people.

## BAKED CHICKEN AND DRESSING

Ruby Browning

1 large chicken (hen)  
1 pkg. dressing mix  
1 can mushroom soup  
1 can cream chicken soup  
2 cans chicken broth or use broth from chicken  
1 stick butter

Cook chicken, skin and bone. Cut in pieces. Mix all ingredients together. Place in baking dish. Cook at 350 for about 30 to 45 minutes.

## CHICKEN CASSEROLE

Frankie Harris

1 pkg. Pepperidge Farm dressing mix  
2 cans cream chicken soup  
4 large chicken breasts ( or 1 whole chicken boiled and boned)  
2 cans chicken broth, saved from chicken boiling.

## CHICKEN CASSEROLE, cont'd.

Mix 1 stick margarine in 13 inch pyrex dish. Put layer dressing mix, layer of chicken, 1 can soup and 1 can broth. Repeat. Top with dressing mix. Bake at 325 for 30 minutes or until brown.

## DRESSING, TURKEY OR CHICKEN

Mrs. John Foster

Baked corn bread (remove crust)  
Biscuit crumbs (day old)  
1 cup chopped celery  
1 can cream chicken soup  
1 cup water (if needed)  
1 onion  
 $\frac{1}{2}$  cup butter  
Salt and Pepper to taste  
5 eggs

Mix all together and add broth from turkey or chicken. Bake 450 until brown.

## GIBLET GRAVY

Mrs. John Foster

4 eggs, boiled and mashed fine  
celery seed to taste  
 $\frac{1}{2}$  stick butter  
crackers or bread crumbs  
chop meat from turkey neck  
salt and pepper  
1 can cream chicken soup  
add broth from turkey (to thicken as desired)

## CHICKEN PIE WITH SWEET POTATO CRUST

Myrtle Jackson

3 cups diced cooked chicken  
 $\frac{1}{2}$  cup diced cook celery  
 $\frac{1}{2}$  cup diced cooked carrots or peas or both  
6 cooked small white onions  
1 cup evaporated milk ( $\frac{1}{2}$  water)  
1 cup chicken broth  
3 tblsp flour  
Salt and pepper to taste

Arrange chicken, celery, carrots or peas, and onions in layers in casserole. Melt 3 tablespoons margarine or butter in sauce pan, add flour, cook until it bubbles. Add broth and milk and cook until thick. Pour over chicken and vegetables in casserole. Cover with sweet potato crust and bake at 350 for about 40 minutes.

## CHICKEN PIE WITH SWEET POTATO CRUST, cont'd.

### Crust:

1 cup sifted flour  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 cup mashed sweet potatoes  
 $\frac{1}{3}$  cup melted butter or margarine  
1 egg, well beaten

Sift flour, measure, add baking powder and salt, sift again. Work in sweet potatoes and egg. Roll out  $\frac{1}{4}$  inch thick and cover top of casserole. Yields 6 to 8 servings.

## BAKED LASAGNA

Myra Clark

1 lb. ground beef	2 tblsp. parsley flakes
1 clove garlic - minced	$\frac{1}{2}$ cup parmesan cheese
1 tblsp. parsley flakes	$1\frac{1}{2}$ tsp. salt
1 tblsp. basil	2 cups tomatoes
1-10 oz. pkg. lasagna noodles	2-6 Oz. tomato paste
2-12 oz. cartons large curd cottage cheese	2 beaten eggs
2 tsp. salt	1 lb. mozzarella cheese
$\frac{1}{2}$ tsp. black pepper	

Brown meat slowly. Add garlic, 1 tblsp. parsley flakes, basil,  $1\frac{1}{2}$  tsp. salt, tomatoes and tomato paste to meat. Simmer uncovered until thick (45 min. - 1 hr.) stirring occasionally. Cook noodles according to package directions. Drain and rinse in cold water. For lasagna, combine cottage cheese with eggs, 2 tsp. salt, black pepper, parsley flakes and parmesan cheese. Place one-half noodles in 13 x 9 x 2 baking dish. Spread one-half of cheese mixture over noodles and add mozzarella cheese and meat mixture, repeat layers. Bake at 375 for 30 minutes.

## LASAGNE

Peggy Rhodes

1 lb. ground beef	$\frac{1}{2}$ lb. lasagne noodles, cooked as directed
$\frac{1}{2}$ cup chopped onion	2-6oz. pkgs. Kraft Mozzarella cheese
2 cups tomatoes	$\frac{1}{2}$ lb. Velveta cheese spread
1-6 oz. can tomato paste	$\frac{1}{2}$ cup Kraft parmesan cheese
$\frac{1}{3}$ cup water	
$\frac{1}{4}$ tsp. garlic	
1 tsp. oregano	
$\frac{1}{4}$ tsp. pepper	

Brown meat and onion. Pour off grease. Stir in tomatoes, tomato paste, water, garlic, oregano and pepper. Cover, simmer 30 minutes. In 9 x 13 pan, put a layer of noodles, meat and cheese. Repeat. Bake 350 for 30 minutes.

## RICE SAUSAGE CASSEROLE

Geraldine Young

1½ lb. mild sausage	4½ cup boiling water
2 small onions	1 cup brown rice
1 large green pepper	1 can water chestnuts
1 med. bunch celery (include some leaves)	sliced and drained
2 pkg. dried Lipton Chicken Noodle Soup Mix	salt and pepper
	½ cup slivered toasted almonds

Cook sausage, remove from fat, saute pepper and onions in margarine. Cook chicken noodles in water, add brown rice and stir. Add chestnuts, sausage and vegetables. Place in casserole for 1½ hours to 2 hours at 350. (If covered 1½ hours). Remove cover, add almonds and cook for 30 minutes more.

## SNAP BEAN CASSEROLE

Pat Elliott

1 can snap beans (or your usual amount)  
1 can Campbell's Golden Mushroom Soup  
1 cup shredded Medium or Mild Cheddar Cheese  
1 can cooked French Fried Onions

If you are using canned beans, warm and drain off most of the juice. In a baking dish mix well all ingredients. Bake at 325 long enough to melt cheese and warm thoroughly. Serve hot. The more cheese used in the dish, the better it is.

## SNAP BEAN CASSEROLE

Arlica Riggsbee

2 tblsp. flour  
Salt  
2 tblsp. mayonnaise  
½ cup Fat milk  
½ cup water  
Boil until thick. Add:  
1 can mushroom soup  
1 can water chestnuts cut in cubes  
2 tblsp. parmesan cheese

Cook and drain well 1 box frozen french style green beans.

Layer in casserole dish sauce, beans and sauce. Sprinkle with cheese and cook until cheese bubbles. Just before serving add 1 can french fried onions and put back into oven to heat.

## SWEET POTATO CASSEROLE

Katie Hunt

3 cups mashed sweet potatoes  
1 cup white sugar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{3}$  stick melted margarine  
 $\frac{1}{2}$  cup milk  
1 tsp. butter nut flavoring

1 tsp. pure sherry  
2 beaten eggs

Put in greased baking dish and Top with:

$\frac{1}{3}$  cup flour  
1 cup brown sugar

1 cup chopped pecans  
 $\frac{1}{3}$  stick margarine

Bake for 35 minutes at 350.

## SENATOR RICHARD RUSSELL'S SWEET POTATO CASSEROLE

C. Ausley

3 cups mashed sweet potatoes  
 $\frac{3}{4}$  cup sugar  
2 eggs

1 tsp. vanilla  
 $\frac{1}{2}$  cup milk  
 $\frac{1}{2}$  cup butter

Mix all ingredients and pour into greased casserole.

Top with:

1 cup light brown sugar  
 $\frac{1}{3}$  cup flour  
 $\frac{1}{3}$  cup melted butter  
1 cup chopped nuts

Mix sugar and flour with butter. Add nuts. Sprinkle on top of potato mixture. Bake at 350 for 30 minutes.

## GOLDEN CHICKEN NUGGETS

Betty Holmes

1 stick margarine - melted  
4 whole chicken breasts-boned  
1 cup unseasoned fine dry bread  
crumbs  
 $\frac{1}{4}$  cup parmesan cheese

2 tsp. Accent  
1 tsp. salt  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{2}$  tsp. Lawry's Seasoned Salt

After boning and skinning chicken, cut in small pieces. Combine crumbs, cheese, Accent, paprika and salt. Dip chicken pieces in butter, then in crumb mixture. Place in a shallow foil lined pan and bake in 350-400 oven for 25-30 minutes depending on thickness of chicken pieces.



## PORK CHOP SCALLOP

Jessie Byrd

4 pork chops (loin or rib,  $\frac{1}{2}$  to  $\frac{3}{4}$  in. thick  
salt  
pepper

1 pkg. scalloped potatoes  
2 tblsp. chopped pimento  
1 pkg. season sauce mix

Trim fat from pork chops and grease 10 inch skillet with fat. Brown chops on both sides. Remove chops from skillet and season with salt and pepper. Empty potatoes and packet of sauce mix into skillet. Stir pimentos in and the amount of water called for on packet. Heat to boiling - Reduce heat and place pork chops on top. Cover and simmer 30-35 minutes until potatoes are tender.

## SHRIMP CREOLE

Brenda Hall

1 lb. cleaned shrimp  
1 diced green pepper  
1 diced onion  
2 stalks diced celery

1 can tomato paste + 2  
cans water  
1 can tomato sauce  
2 tblsp. butter

Simmer all ingredients in large pot (except shrimp) 2 hours or longer. Add shrimp 30 minutes before serving. Spoon over cooked white rice.

## SHRIMP CREOLE

Maggie Proctor

2 lbs. cooked shrimp  
1 cup chopped green pepper  
2 cups sliced celery  
 $\frac{1}{2}$  cup chopped onion  
2 cloves garlic

2 tblsp. Worcestershire  
2 tsp. salt  
2 tblsp. sugar  
2 cans tomatoes  
Fluffy rice

Saute onion and green pepper in 3 tablespoons margarine until thoroughly cooked, but not browned, add celery and enough hot water to cover well, simmer until celery is tender, add tomatoes, garlic and other seasonings except Worcestershire. Simmer 30 min. then add shrimp and worchestershire. Cook 10 min. longer. Serve over Fluffy Rice. Mushrooms may be added, but this is optional. Serves 8. Recipe may be divided to serve 4.

## SAUSAGE ROLL

Rena Wethington

2 cups Bisquick  
Approx.  $\frac{3}{4}$  lb. bulk sausage at room temp.

Prepare biscuit mix according to directions. Roll out to approx.  $\frac{1}{4}$  in. thickness. Evenly coat with layer of sausage. Roll as you would a jelly roll. Chill, slice in approx.  $\frac{1}{2}$  in. thick slices and bake at 425 for approx. 15 min. or until golden brown.



## CORNER BEEF APPETIZER ROLL

Myra Clark

4 eggs, separated	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup chopped celery
2 tblsp. sugar	$\frac{1}{4}$ cup sweet pickle relish
$\frac{1}{2}$ cup sifted flour	Small jar pimento spread
1 tblsp. finely chopped parsley	chopped nuts and olives
1 can (12 oz.) corned beef (flaked)	
1 tblsp. prepared mustard	

Beat egg whites until foamy, gradually add salt and sugar, beating until stiff. Beat egg yolks and gently fold egg yolk, flour and parsley into egg whites. Grease jelly roll pan. Line with wax paper and grease paper. Spread mixture evenly and bake at 400 for 8-10 minutes. Mix remaining ingredients. Spread onto baked crust. Roll like jelly roll. Roll in parsley and nuts. Decorate with sliced olives.





# PICKLES & RELISHES



## CHOW-CHOW

Gladys Thomas

1 gal. cabbage (cut fine)  
 $\frac{1}{2}$  gal. green tomatoes (cut up)  
1 pt. onions, chopped  
4 pods red pepper, chopped

3 pts. vinegar  
2 tblsp. sugar  
 $\frac{1}{2}$  tsp. salt  
small bag whole cloves

Cook until done, about 45 mins. Pour into clean, hot jars and seal.

## BEET PICKLE

Gladys Thomas

Cook small beets until tender. Cool dip and slip off peelings. Make pickling syrup of:

2 cups sugar  
2 cups water  
2 cups vinegar

Add pickling spice and simmer for 15 min. Seal in clean, hot jars.

## ICED GREEN TOMATO PICKLES

Person Earp

7 lbs. green tomatoes  
2 gal. water  
3 cups plain yard lime  
5 lbs. sugar  
3 pints vinegar

1 tsp. each of:  
ginger  
cloves  
allspice  
celery seed  
cinnamon

Soak sliced tomatoes in lime water 24 hours. Soak in fresh water for 4 hours, changing water every  $\frac{1}{2}$  hour. Drain well, make syrup of sugar, vinegar and add spices (put spices in cloth bag). Bring syrup to boil and pour over tomatoes. Let stand over night. Next morning, boil for  $\frac{1}{2}$  hour until tomatoes are clear. Seal while hot. If you start cutting tomatoes in afternoon, it takes about 3 hrs.

## NEW ENGLAND PICKLES

Jean Mangum

Onion slices - cucumber slices - celery slices

1 tsp. dill seed to each quart

Following ingredients to make four quarts:

4 cups sugar  
 $\frac{1}{2}$  cup salt  
1 qt. white vinegar  
2 cups water

Cut cucumbers in  $\frac{1}{4}$  inch slices. Pack cucumbers, onion and celery slices in sterilized jars with dill seeds. (Pack tightly). Bring sugar, salt, vinegar and water to boil. Pour over cucumbers and seal. For best flavor do not serve for 30 days.

## WATERMELON RIND PICKLE

Mabel Laws

5 lb. or rind from 1 average melon  
4½ lb. sugar  
1 qt. vinegar  
2 tblsp. whole cloves  
2 sticks cinnamon  
cake coloring (optional)  
2 tsp. powdered lime  
2 gal. cold water

Prepare rind. Cut off all green and red. Cut in 2 in strips. Soak overnight or 24 hours in water and lime solution. Next day rinse in clear water. Then boil in clear water until lime begins to clear and rind becomes transparent. Mix syrup of sugar, vinegar, cloves, cinnamon and cake coloring. Boil 10 min. Pour water off rind and add this syrup to it. Cook until rind takes color. Pack while hot in hot sterilized jars, and seal.

## PICKLED SQUASH

Ruby Hall

8 cups sliced squash  
2 cups sliced onion  
2 cups vinegar  
4 bell peppers- sliced  
2 tsp. celery seed  
2 tsp. mustard seed  
3 cups sugar  
salt to sprinkle

1. Combine squash and onions, sprinkle with salt, set aside for 1 hour and then drain.

2. Combine sugar, vinegar, celery and mustard seed and pepper in saucepan, bring to hard boil; add squash, bring to boil and can.

## THIRTEEN DAY PICKLE

Pearl Goehring

10 lbs. cucumbers  
1½ gal. vinegar  
1 box salt  
1 box alum  
1 box of pickling spices  
6 lb. sugar

1st day: Place whole cucumbers in a keg, plastic bucket or crock. Pour boiling water over them with 1 box of salt. Let set for 24 hours.



### THIRTEEN DAY PICKLES, cont'd.

2nd day: Pour off salt water, mix alum with boiling hot water and cover cucumbers. Let set for 24 hours.

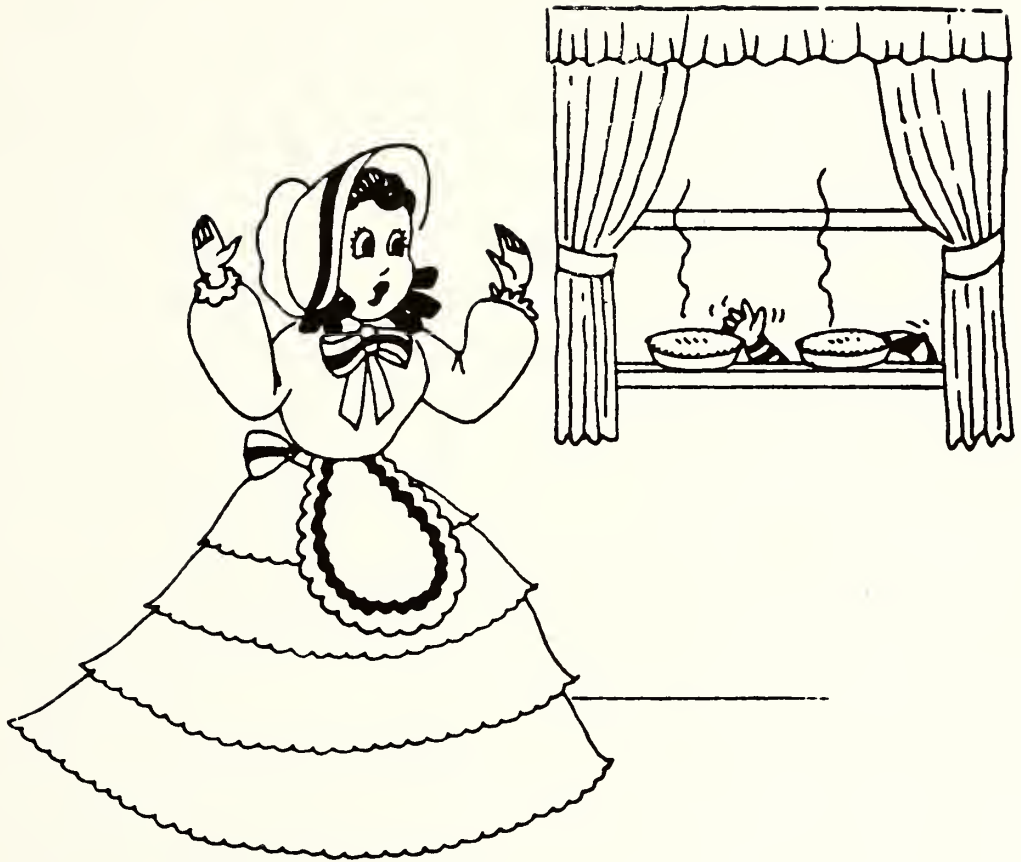
3rd day: Pour off water, then cover with plain boiling water. Let set for 24 hours.

4th day: Bring vinegar to a rolling boil, add spices, cover the cucumbers, after pouring off the water.

Allow to remain in the vinegar for 9 days.

Pour off vinegar and spices. Slice cucumbers desired thickness, pack in crock or plastic container, a layer of cucumbers, layer of sugar, until all is used, ending up with sugar on top. Allow to set for several days, then you may pack in jars, cover with the juice. You do not have to seal the jar.





**PIES**



## BUTTERMILK PIE

Edith Porter

1½ cups sugar  
1 stick butter or margarine (melted)  
1 tblsp. flour (heaping)  
1 tblsp. vanilla

1 cup buttermilk  
1 pinch of salt  
2 eggs

Mix sugar and flour. Add melted butter. Blend in 2 eggs. Add vanilla. Add buttermilk and pour into UNBAKED pie shell of 9 inches. Bake in pre-heated oven at 325 until the center is stiff or firm.

## BUTTERSCOTCH PIE

Barbara Gregory

10 tblsp. butter  
2/3 cup flour  
1½ cups light brown sugar  
½ cup white sugar  
2 cups milk

4 eggs (separated)  
1 tsp. vanilla

Recipe makes 2 pies

Melt butter in saucepan. Add flour, milk, sugar and beaten egg yolks. Cook over medium heat until thick. Add vanilla and let cool. Pour in 2 baked pie shells. Add meringue and brown.

## CHERRY-O-CREAM CHEESE PIE

Carolyn Ausley

1 crumb crust (9 in.)  
1-8 oz. Borden's Cream Cheese  
1-1/3 cup (15 oz.) Borden's Eagle Brand  
Sweetened Condensed Milk

1/3 cup lemon juice  
1 tsp. vanilla  
1 can (1 lb. 6 oz.)  
Cherry Pie Filling  
\*or Cherry Glaze

Soften cream cheese to room temperature. Whip until fluffy. Gradually add Eagle Brand while continuing to beat until well blended. Add lemon juice and vanilla, blend well. Pour into crust. Chill 2-3 hours before garnishing top of pie with cherry pie filling or \*glaze.

\*Cherry Glaze- Blend 1/2 cup cherry juice, 2 tblsp. sugar, 2 tblsp. corn starch. Cook, stirring constantly until thick and clear. Stir in few drops of coloring. Add one cup cherries. Cool.

## CHESS PIE

Gladys Thomas

Cream together:  
1/3 cup butter  
1-1/3 cup sugar

Add:  
3 eggs slightly beaten  
2 tblsp. corn meal  
3 tblsp. sweet milk  
1 tsp. lemon, Cook 30 min. at 350.

## CHESS PIE

Nell Gallimore

1 cup brown sugar  
1 cup white sugar  
3 eggs

3 tblsp. milk  
3/4 stick margarine

Combine eggs, milk, sugar. Add margarine. Pour in pie crust and bake at 350 for 35-40 minutes.

## CHOCOLATE PIE

Ruby Browning

Cream:

1 cup sugar  
3 tblsp. butter  
2 eggs - dash salt

3 tblsp. cocoa  
1-2/3 cup milk  
vanilla

Put on stove and heat. Put in pie crust. Cook at 350. Beat egg whites (2 or 3). Put on pie after cooked. Put back in oven and brown.

## CHOCOLATE CHESS PIES (2)

Nell Gallimore

1-3/4 cups sugar  
1/3 cup cocoa  
1 1/4 cups melted margarine (2 1/2 sticks)

1/4 cup Pet milk  
1 tsp. vanilla  
4 eggs

Blend sugar and cocoa. Add melted margarine. Beat eggs and add all other ingredients. Pour in two 9 in. pie crusts and bake at 350 for 35-40 minutes.

## FOUR LAYER CHOCOLATE PIE

Berta Moore

1st layer - Crust

1 cup chopped nuts  
1 cup flour (all purpose)  
1 stick margarine

Mix and put in large size dish. Bake 15 min. at 350. Be sure this is cool.

2nd layer:

1 cup powdered sugar  
1-8 oz. cream cheese  
1/2 container Cool Whip (large)  
Beat together.

3rd layer:

2 boxes 3 oz. Instant Chocolate Pudding  
(must be instant)  
4 cups milk  
1 tsp. vanilla  
Beat well.

4th layer - Remainder of Cool Whip. Refrigerate.



## CHOCOLATE PIE

Myra Clark

1 cup sugar + 3 tblsp. flour  
1 cup milk  
3 tblsp. cocoa

2 egg yolks  
 $\frac{1}{2}$  stick butter  
1 tsp. vanilla

Cook milk, flour, cocoa and eggs on high until thick. Stir in butter and vanilla. Pour into cooked pie shell. Add meringue

## GERMAN CHOCOLATE PIES (3)

Myra Clark

3 cups sugar + pinch salt  
6 tblsp. cocoa  
4 eggs  
1 tsp. vanilla  
1-13 oz. evaporated milk  
1 can (1 cup) coconut

1 stick melted margarine  
 $\frac{1}{2}$  to 1 cup nuts

This recipe makes 3  
pies.

Mix sugar, salt and cocoa. Add eggs and mix well. Stir in milk and vanilla. Add melted margarine, nuts and coconut. Pour into 3 unbaked pie shells. Bake at 350 for 35-40 minutes.

## CHOCOLATE CREAM PIE (2)

Gladys Thomas

3 squares unsweetened chocolate  
or  $\frac{3}{4}$  cup cocoa  
 $2\frac{1}{2}$  cups cold milk  
4 tblsp. flour or corn starch  
 $1\frac{1}{4}$  cups sugar

4 egg yolks  
4 egg whites  
2 tblsp. butter  
2 tsp. vanilla  
8 tsp. powdered sugar

Melt chocolate and add milk, or if cocoa is used, combine with the milk in the top of a double boiler. Combine sugar, salt, flour, egg yolks and butter and pour slowly into the chocolate and milk, stirring constantly in the top of a double boiler until thick. Put vanilla in last. Pour into 2 baked pie shells and top with meringue made from 4 egg whites and powdered sugar. Bake until brown.

## CHOCOLATE, COCONUT, PECAN PIE

Gladys Thomas

3 cups sugar  
pinch salt  
7 tsp. cocoa  
4 eggs  
1 tsp. vanilla

1 can evaporated milk  
1 stick oleo, melted  
2 cups (1 can) Flaked  
coconut  
 $\frac{1}{4}$  to  $\frac{1}{2}$  cup pecans,  
finely chopped.

Mix sugar, salt and cocoa. Add eggs and mix well. Stir in vanilla and milk. Add melted margarine and coconut and pecans. Pour into 2 unbaked pie shells. Bake 350 for 40 mins.  
(This makes 2 home made pie crusts or 3 frozen ones).

## FRENCH CHOCOLATE PIE (NO COOK)

Rena Wethington

$\frac{1}{2}$  cup butter (room temp.)  
 $\frac{3}{4}$  cup sugar  
2 eggs (room temp.)

1 tsp. vanilla  
1 oz. melted (not hot)  
chocolate  
1 pie shell baked and  
cooled

Combine butter, sugar, eggs, vanilla and chocolate in a deep bowl with an electric mixer. Mix at medium to high speed until all graininess is gone (approx. 7-10 min.). Pour into pie shell, chill and top with whipped topping and garnish.

NOTE: If you have a standard mixer this pie will require only 5-10 minutes of your time to prepare. I find it does best and mixes more easily if I double the recipe.

## CHOCOLATE PIE

Nadine Ladd

$1\frac{1}{4}$  cup sugar  
4 tblsp. cocoa  
4 tblsp. flour  
1 cup boiling water

1 stick margarine  
3 egg yolks  
dash salt  
1 tsp. vanilla

Mix dry ingredients well, put margarine in boiling water. Add to dry ingredients. Add eggs and vanilla. Mix well. Put into unbaked pie shell. Bake at 350.

Beat egg whites and put on top. Bake 10-15 mins.

## CHOCOLATE PIE

Marvel Clements

1 small can chocolate syrup  
 $\frac{1}{2}$  cup sugar  
3 egg yolks

1 cup milk  
2 tblsp. flour  
2 tblsp. butter

Cream butter, sugar and flour. Add egg yolks and blend well. Add milk and chocolate syrup. Bake in uncooked pie shell for 45 minutes on 350.

## MERINGUE

3 egg whites  
12 tblsp. sugar  
2 tsp. vanilla

Beat egg whites until it stands in peaks. Add sugar gradually. Add vanilla. Spread on pie and return to oven to brown.

## CHOCOLATE CHESS PIE

Shirley Merritt

$\frac{1}{2}$  stick melted margarine  
3 heaping tblsp. cocoa  
 $1\frac{1}{4}$  cups sugar

2 eggs  
1 sm. can evaporated  
milk  
 $1\frac{1}{2}$  tsp. vanilla

## CHOCOLATE CHESS PIE, cont'd.

Pour chocolate mixture into sugar and eggs. Blend well. Bake 20-30 minutes or until done at 375.

## EASY CHOCOLATE PIE

Betty Holmes- Ruth Holt

1½ cups sugar	4 tblsp. cocoa
1 cup evaporated milk	1 tblsp. butter
2 tblsp. corn starch	2 egg yolks (save whites for meringue)

Mix sugar, cocoa, corn starch. Add milk and beaten egg yolks. Pour in unbaked pie shell and dot with butter. Bake at 400 for 30 minutes. Whip egg whites plus 4 tblsp. sugar and spread over pie after it's done. Return to oven long enough to brown meringue.

## CHOCOLATE PIE

Ann Dawkins

2 sm. boxes Jello Chocolate Pudding and Pie Filling (not instant)	3 eggs (separated)
½ cup sugar	1 tsp. vanilla
1 pint milk	½ stick margarine

Mix sugar and pie mix in top of double boiler. Beat egg yolks slightly and add. Add milk slowly and get lumps out. Add vanilla and butter. Cook until thick. Place in baked pie shell. Top with meringue. Bake 350 until brown.

## COCONUT ORANGE PIE

Marvel Clements

3 eggs	1½ cups coconut
1¼ cups sugar	(Angel Flake)
½ stick butter or margarine	¼ cup orange juice

Mix and pour into unbaked pie shell. Bake for 10 minutes at 400 and finish baking on 325.

## COCONUT CREAM PIE

Betty Holmes

1½ sticks margarine softened	5 eggs slightly beaten
3 scant cups sugar	1 tsp. vanilla
2 tblsp. flour	2 cups Angel Flake
1 cup milk	Coconut

Cream butter, sugar and flour; then add milk, vanilla and eggs. Fold in coconut. Pour into two 9 inch unbaked pie shells and bake at 350 for about 30 minutes or until golden brown.

## COCONUT PIE

Nannie Carver

4 eggs  
1-3/4 cups sugar  
1/2 cup self-rising flour , 2 cups milk  
1/2 stick butter or margarine

1 1/2 cups coconut  
1 tsp. vanilla

Combine all ingredients in order and mix well. Pour into a greased 10 inch pie plate and bake at 350 for 45 minutes or until golden brown.

## LEMONADE PIE

Ruth Holt

1 small can frozen pink lemonade  
1 can Eagle Brand milk

1 large bowl Cool Whip  
1 graham cracker pie shell

Mix above ingredients with mixer, add some red food coloring to mixture for a prettier pink. Pour in pie shell and place in refrigerator for a few minutes before serving.

## LEMON CHESS PIE

Ruby Hall

2 cups sugar  
1 stick margarine  
1 cup milk

2 tblsp. flour  
3 eggs  
1 tsp. lemon flavor

Mix sugar, eggs, flour together, beat well. Add milk then flavoring. Pour into deep pie shell. Small crust makes 2 pies. Bake 350 for 45-50 minutes.

## LEMON MERINGUE PIE

Guynelle Clary

### Filling:

1 can Eagle Brand milk  
1/2 cup lemon juice  
2 egg yolks

### Meringue:

1/2 cup sugar  
2 egg whites

Crust: Crushed vanilla wafers

Mix together filling. Pour into crust. Whip together egg whites and sugar. Spread over filling. Brown (barely) on top. Chill.

## PECAN PIE

Ruby Browning

1/2 cup butter  
1 cup sugar  
3 eggs

1 tsp. vanilla  
2/3 cup syrup  
1 cup pecans

Cream butter, sugar, add eggs, syrup, vanilla. Do not use mixer. Place broken pecans on top of pie. Bake 350 degrees.

## BLENDER PECAN PIE

Malissa Lee

2 eggs  
2/3 cup sugar  
1/2 tsp. salt  
1/2 cup light corn syrup

2 tblsp. melted butter  
1 tsp. vanilla  
1 cup pecans  
12 pecan halves

Put eggs, sugar, corn syrup, butter and vanilla in blender bowl and blend well. Add 1 cup pecans and blend just enough to chop nuts coarsely. Pour into pie shell. Place pecan halves on top. Bake in hot oven 350.

## PECAN PIE

Pearl Goehring

1 cup white sugar  
1 cup white syrup  
3 eggs

3/4 stick butter  
1 tsp. flour  
1 cup pecans

Cream butter and sugar, add eggs one at a time. Add flour and syrup, then stir in pecans. Pour in uncooked pie shell. Bake 10 minutes at 425, lower heat to 350 and bake 50 minutes or until the filling does not shake.

## PECAN PIE

Winnie Benditz

2 cups sugar  
1 cup dark syrup  
1/2 cup butter

6 eggs  
2 tblsp. corn meal  
2 cups chopped pecans

Combine syrup, sugar and melted butter. Add beaten eggs and pecans to syrup - mixing thoroughly - pour filling into 2 unbaked pie shells. Bake at 350 for 40-45 minutes.

## PECAN PIE

Guynelle Clary

1/2 cup margarine  
3 eggs  
1/2 cup sugar

1 cup white Karo Syrup  
1 cup chopped pecans  
1-9 in. pie shell

Mix together margarine, slightly beaten eggs, sugar and Karo Syrup. Pour into pie shell. Add pecans. Bake one hour at 325.

## PUNGO PIE

Carolyn Ausley

9 oz. Cool Whip  
2 cups drained pineapple

1 cup toasted chopped pecans  
1 can Eagle Brand milk

Combine all ingredients; pour into 2 graham cracker crumb crusts. Chill several hours before serving. Keeps very well.



## RAISIN-NUT PIE

Beulah Hardee

$\frac{1}{2}$  cup butter or margarine  
1 cup sugar  
2 eggs  
1 tsp. ground cinnamon

$\frac{1}{2}$  cup chopped nuts  
 $\frac{1}{2}$  cup seedless raisins  
3 tsp. vinegar

Cream butter and sugar, add cinnamon, then eggs. Mix well. Add nuts, raisins and vinegar. Pour into unbaked crust and bake at 300 until filling is set. Yield: 6 to 8 servings.

## FRESH STRAWBERRY PIE

Myrtle Thompson

Wash and dry well 1 pint fresh strawberries. Bake 9 in. pie shell and cool.

Mix 1 cup sugar, 2 tblsp. corn starch. Stir in 1 cup boiling water. Cook until thickened. Remove from heat. Add 2 tblsp. strawberry flavored gelatin. Cool before pouring over berries. Pour in pie shell. Top with whipped cream or favorite topping. Chill about 2 hours before serving.

## FRESH STRAWBERRY PIE

Carolyn Ausley

$1\frac{1}{2}$  cups sugar  
 $1\frac{1}{4}$  cup water  
 $\frac{1}{4}$  cup corn starch  
 $1/8$  tsp. salt

1 tsp. lemon juice  
red cake coloring  
1 pint strawberries

Mix  $\frac{1}{4}$  cup corn starch in sugar. Add water and cook until thick and clear. Add salt, lemon juice, red cake coloring. Let cool. Slice strawberries. Pour into cooked, cooled pie shell. Pour cooled sauce over berries. Keep in cool place until ready to serve. If I have some extra ripe berries, I crush them up and add to cooked mixture.

## SWEET POTATO PIE

Jean Mangum

Mix in blender:

1 cup sugar  
1 cup milk  
 $\frac{1}{2}$  tsp. salt  
 $2\frac{1}{2}$  cups sweet potatoes

2 eggs  
1 tblsp. vanilla  
 $\frac{1}{4}$  stick butter  
 $\frac{1}{2}$  tsp. cinnamon

Pour in unbaked pie shell and bake for 30 minutes at 350.

## SWEET POTATO PIE

Pauline Corbett

2 cups mashed sweet potatoes  
2 eggs  
1 cup sugar

1 tblsp. vanilla  
 $\frac{1}{2}$  cup sweet milk  
 $\frac{1}{2}$  stick melted butter

Mix all ingredients together except milk. Blend together real good and then add milk. Pour into 9 inch pie shell. Bake in 52.



## SWEET POTATO PIE, cont'd.

pre-heated oven 325. For a tastier pie you can add  $\frac{1}{2}$  cup of flake coconut.

## SWISS APPLE PIE (NEEDS NO CRUST)

Rena Wethington

2 eggs  
 $\frac{3}{4}$  cup granulated sugar  
1 tsp. vanilla  
1 heaping cup peeled diced apples  
 $\frac{1}{2}$  cup walnuts or pecans

$\frac{1}{2}$  cup all purpose flour  
1 tsp. baking powder  
pinch salt

Mix all ingredients together in a bowl. Pour into a greased pie plate (or 8 in. x 8 in. square pan). Bake 30 minutes at 350.

Serve warm.

(Delicious as coffee cake in morning and/or with cheese, cinnamon and sugar sprinkled over or a la mode.)

## FRUIT COBBLER

Jearl Carlton

Melt  $\frac{1}{2}$  stick butter in 8 inch dish. In a bowl mix: 1 cup sugar,  $\frac{2}{3}$  cup milk and 1 cup self-rising flour.

Pour this over butter. Use canned fruit of your choice. Pour off juice and save. Mix  $\frac{1}{2}$  cup sugar with fruit juice. Spread fruit over ingredients in dish. Pour fruit juice over fruit. Bake for 50 minutes at 350.

## RICE PUDDING

Warren Bobbitt

2 cups cooked rice  
1 cup sugar  
 $\frac{1}{2}$  stick margarine or butter  
1 tblsp. vanilla

2 eggs  
 $\frac{1}{2}$  cup milk  
1 small can crushed pineapple

Blend all together. Pour in greased pan coated with flour 9 x 12 size. Bake at 300 for 35 minutes.

## GRATED SWEET POTATO PUDDING

Myrtle Jackson

3 cups grated sweet potatoes  
 $1\frac{1}{2}$  cups sugar  
3 eggs  
 $\frac{1}{2}$  cup raisins  
1 stick margarine melted

$\frac{1}{2}$  cup coconut  
2 cups milk  
1 tsp. cinnamon  
 $\frac{1}{2}$  tsp. nutmeg

Grate sweet potatoes very fine. Add other ingredients in order listed, adding unbeaten eggs one at a time and beating in well. Place in a large casserole or pudding pan and bake at 350 for 1 hour. Serve plain or with whipped cream. Serves 10-12.

## PARADISE PUDDING

Frankie Harris

1 can Cherry Pie filling  
1 can crushed pineapple (No. 2 can)  
1 box yellow cake mix

1 stick melted oleo  
1 cup pecans

Grease pan. Pour cherry pie filling on bottom of pan and spread even. Pour crushed pineapple evenly over cherries. Sprinkle cake mix on top of pineapple. Melt butter and pour over top. Sprinkle nuts on top. Bake at 350 until brown.

## CRANBERRY CRUNCH

Frankie Harris

1 can whole cranberry sauce  
1 cup brown sugar  
1 cup Quick Quaker Oats

1 stick butter or oleo  
 $\frac{1}{2}$  cup self-rising flour

Mix dry ingredients. Cut in butter. Spread half in pan, all cranberries in center. Add remaining dry ingredients. Bake 325 for 45 minutes. Eat while still warm.

## CHERRY YUM YUM

Berta Moore

$1\frac{1}{4}$  cups graham cracker crumbs  
 $\frac{2}{3}$  stick melted butter  
 $\frac{3}{4}$  cup sugar

1-8 oz. Cream Cheese  
 $\frac{1}{2}$  cup cold milk  
2 pkg. Dream Whip

1 can Cherry Pie Filling  
Combine cracker crumbs, melted butter and  $\frac{1}{4}$  cup of sugar and mix well.

Whip Dream Whip in cold milk. Add cream cheese and  $\frac{1}{2}$  cup sugar. Blend well. Spread half of crumb mixture in square baking dish,  $\frac{1}{2}$  of cream cheese mixture. Spread cherry pie filling over cream cheese. Then add remaining cheese mixture over cherries and sprinkle remaining crumbs on top. Chill.

## CHOCOLATE PIE

Mabel Laws

4 tblsp. cocoa  
 $1\frac{1}{4}$  cup sugar  
3 eggs, separated  
2 tblsp. flour

1 cup boiling water  
1 tsp. vanilla  
 $\frac{1}{2}$  stick oleo

Mix cocoa, sugar, flour, oleo. Put in boiling water and mix well. Add slightly beaten egg yolks and vanilla. Mix well. Pour in unbaked pie shell and bake at 375 for 25 minutes. Beat egg whites and put on pie and bake until golden brown.

# SALADS





## BLUEBERRY SALAD

Louise Foster

1 can blue berries  
2 pkgs. Jello (Black Cherry  
1-303 can crushed pineapple

Drain fruit. Add enough water to juice to make 2 cups. Bring to boil and pour over jello. Add fruit and congeal until firm.

### Topping:

1-8 oz. cream cheese (room temperature)  
 $\frac{1}{2}$  pint sour cream  
 $\frac{1}{2}$  cup sugar  
1 cup nuts (pecans)

Mix cream cheese, sour cream and sugar with mixer until smooth. Add nuts and spread.

## BLUEBERRY JELLO SALAD

Pat Elliott

1 large box raspberry jello  
1 can blue berries  
1 small can crushed pineapple  
1 pint sour cream  
1-8 oz. cream cheese  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{4}$  tsp. vanilla  
 $\frac{1}{2}$  cup finely crushed nuts (English or Black Walnuts are best)

Dissolve Jello in a long baking dish. Add fruits using their liquid as part of the cold water needed for jello. Place in refrigerator and let harden.

### Topping:

Set out cream cheese to come to room temperature. Cream together the sour cream, cream cheese, vanilla and sugar. Mix thoroughly. Spread on top of very firm jello mixture. Sprinkle nuts on top. May be used as a salad or dessert. To make small salad, use a small package of raspberry jello.

## TWENTY-FOUR HOUR SALAD

Theresa Totel

2 eggs, well beaten  
 $\frac{1}{4}$  cup lemon juice  
2 tblsp. sugar  
Dash salt  
3 tblsp. butter or margarine  
1 cup heavy cream, whipped

2 cups minature marsh-  
mallows  
2 cups drained pineapple  
2 cups pitted cherries,  
drained  
 $\frac{1}{2}$  cup diced oranges  
1 cup halved & seeded  
grapes  
 $\frac{1}{4}$  cup nut meats





## TWENTY-FOUR HOUR SALAD, cont'd.

Combine eggs, lemon juice, sugar and salt and cook over low heat until thick. Add butter and cool. Fold cream into cooked mixture. Combine this mixture lightly with marshmallows, well drained fruits and nuts. Chill 24 hours so flavors will blend. Yield: 12 servings.

## CURRIED FRUIT

Geraldine Young

1/3 cup margarine  
3/4 cup brown sugar  
4 tsp. currie powder  
1 can pear halves

1 can peach halves  
1 tall can pineapple  
chunks  
Few marshino cherries

Heat oven to 325. Melt butter, add sugar and currie powder. Drain fruits in strainer. Place in 1 qt. casserole. Bake 1 hour uncovered.

## 7-UP SALAD

Berta Moore

2 pkgs. Lemon Jello  
2 cups hot water

Mix well. Add 2 cups 7 up and chill. Add 1 can crushed pineapple, drained (save juice), and 2 cups chopped apples.

## Topping:

1 egg, beaten  
2 tblsp. corn starch  
1/2 cup sugar  
1 cup pineapple juice

Boil mixture until thick and cool. Mix 1 package Dream Whip according to directions. Fold in custard, (spread over Jello after it has congealed).

## SALAD DRESSING

Kay Gallimore Curry

1 cup vegetable oil  
1/4 cup vinegar  
1/3 cup catsup

2/3 cup sugar  
1 medium onion - grated  
salt and pepper

Combine all ingredients and blend well.

## WATERGATE SALAD

Edith Porter

1 box pistachio instant pudding mix (Royal)  
1 can med. crushed pineapple (undrained)  
1 cup miniature marshmallows  
1/2 cup chopped pecans  
Fold in a large cup of Cool Whip.  
Mix together, refrigerate and serve.

## BEAN SALAD

Gladys Thomas

1 can cut (A&P) Green Beans - drained  
1 can (A&P) wax (yellow) beans-drained  
1 can (A&P) kidney beans- drained  
 $\frac{1}{2}$  cup vinegar  
 $\frac{1}{4}$  cup Mazola oil  
 $\frac{1}{2}$  cup sugar  
1 small onion - sliced

Mix together and refrigerate from 4-6 hours. Good for several days.

## MOLDED FRUIT SALAD

Ruth Holt

1 pkg. lemon gelatin	$\frac{1}{2}$ cup broken walnuts or pecans
1 cup hot water	$\frac{1}{2}$ cup maraschino cherries
$\frac{1}{2}$ cup creamy cottage cheese	quartered
1 cup Cool Whip	1 cup crushed pineapple (well drained)

Dissolve gelatin in hot water. Chill until partially set. Fold in cottage cheese and Cool Whip, nuts, cherries and pineapple. Pour into pyrex dish. Chill until firm. Cut in squares.

## ORANGE REFRIGERATOR SALAD

Mary Galloway

1 pkg. (3 oz.) Orange Jello  
1 carton (12 oz) small curd cottage cheese  
1 can (11 oz.) mandarin oranges (drained)  
1 can (8 $\frac{1}{4}$  oz.) crushed pineapple (drained)  
1 carton (4 $\frac{1}{2}$  oz.) Cool Whip

Sprinkle dry gelatin over cottage cheese. Add mandarin oranges and pineapple. Mix gently. Fold in Cool Whip. Cover and refrigerate at least 4 hours.

## APRICOT SALAD

Nell Gallimore

1 small can crushed pineapple (use juice)  
2 boxes Apricot Jello (no water)  
1-8 oz. pkg. cream cheese  
1 cup diced celery  
1 cup nuts  
1 large can evaporated milk

Heat pineapple to a boiling point. Add jello and mix well; then cream cheese until melted good. Add celery and nuts. Set aside to jell. Whip can of milk and fold in. Put in refrigerator to firm. Apricot Jello bought at A&P.

### 3 WAY FROZEN SALAD

Maggie Proctor

- 2 (3 oz.) pkgs. cream cheese
- 1 cup heavy cream
- 1/3 cup mayonnaise
- 2 tblsp. lemon juice
- 1 cup miniature marshmallows
- 1 (10 oz.) pkg. frozen, sliced strawberries,  
thawed and drained
- 1 (14 oz.) can crushed pineapple, drained

Whip cream and cream cheese, beat until thick. Fold in other ingredients. Pour into muffin cup pans, lined with cupcake papers. Garnish with nuts, maraschino cherries, or coconut. Makes 18. Place in freezer, when frozen remove from pans. Put in plastic bags. A delicious Christmas Salad.

### STRAWBERRY DELIGHT SALAD

Glennie Poe

- 1 large and 1 small box strawberry jello
- 2 1/2 cups hot water
- 2 1/2 cups cold water
- 1 No. 2 can crushed pineapple (drain & save juice)
- 2 large sliced bananas

Let jello cool before adding:

2 cups miniature marshmallows

Mix above and chill until firm. Use a 9 x 13 dish.

Topping:

- 1/2 cup pineapple syrup
- 2 tblsp. flour
- 3/4 cup sugar
- 1 beaten egg
- 8 oz. cream cheese
- 1 envelope Dream Whip

Cook first 4 ingredients until thick, about like pie thickness. Add cream cheese to mixture while still hot and beat until smooth and let cool.

Meanwhile beat one envelope Dream Whip and fold into mixture. Ice Jello as you would a cake and sprinkle frozen coconut and nuts. Let cool until ready to serve.

### CRANBERRY SALAD

Pat Sumner

- |                         |                      |
|-------------------------|----------------------|
| 1 pkg. raspberry jello  | 1 small can crushed  |
| 1 cup hot water         | pineapple            |
| 1 whole cranberry sauce | 1/2 cup chopped nuts |

Dissolve jello in hot water. Add cranberry and pineapple and nuts and blend well. Chill until firm.

## STRAWBERRY DELIGHT

Nannie Carver

2 pkg. (3 oz.) strawberry flavored gelatin  
2 cups boiling water  
1 pkg. (16 oz.) frozen strawberries  
1 can (16 oz.) crushed pineapple  
1 pkg. (8 oz.) cream cheese  
 $\frac{1}{2}$  cup sugar  
1-8 oz. sour cream  
 $\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{2}$  cup chopped nuts

Dissolve gelatin in boiling water. Put strawberries in hot gelatin and stir until melted. Add crushed pineapple and stir well. Pour into rectangular flat dish. Chill for 2 hours or overnight.

### TOPPING:

Stir cream cheese and sugar together until fluffy. Then blend in sour cream and vanilla. Spread over gelatin. Then Sprinkle chopped nuts over top and chill. Serve as a salad or dessert.

## LEMON JELLO SALAD

Elizabeth Fox

### Mix:

1 pkg. lemon jello  
1 cup boiling water  
2 tblsp. vinegar  
2 tblsp. sugar

Cool until it begins to thicken.

### Add:

$\frac{1}{2}$  cup grated cheese  
1 small can crushed pineapple  
 $\frac{1}{2}$  cup whipping cream (Whipped) or small carton of Cool Whip  
 $\frac{1}{2}$  cup nuts

Mix well, chill and serve.

# VEGETABLES







## SOUFFLED CORN

Geraldine Young

6 ears fresh or frozen corn  
 $\frac{1}{4}$  cup margarine  
 $\frac{1}{2}$  cup sugar  
 1 tblsp. flour  
 $\frac{1}{2}$  cup evaporated milk (undiluted)

2 eggs well beaten  
 $1\frac{1}{2}$  tsp. baking powder  
 1 tblsp. melted butter  
     or margarine  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  tsp. cinnamon

Preheat oven to 300. With a sharp knife cut corn from ears (4 cups) and set aside. In median saucepan heat  $\frac{1}{2}$  cup butter with  $\frac{1}{2}$  cup sugar until butter is melted. Stir in flour until well blended. Remove from heat. Gradually stir in milk, eggs and baking powder, mix well. Fold in corn. Turn into buttered 1 qt. casserole dish. Bake 40 minutes or until knife inserted in center comes out clean. Brush with melted butter. Sprinkle with sugar and cinnamon. Makes 6 to 8 servings.

## CREAMED CABBAGE

Pearl Goehring

Cook small head of cabbage after chopping, for ten or twelve minutes. In casserole dish put layer of cabbage, layer of white sauce, until dish is full. Top with bread crumbs and bake for 20 min. at 375.

## WHITE SAUCE

Pearl Goehring

$\frac{1}{2}$  stick butter  
 2 tblsp. flour

2 cups milk  
 Salt and pepper

Melt butter, add flour and milk, stir constantly until thickened. If desired, just add  $\frac{3}{4}$  cup of grated cheese for cheese sauce.

## GREEN BEANS AU GRATIN

Theresa Totel

4 tblsp. butter or margarine  
 4 tblsp. all purpose flour  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{8}$  tsp. dry mustard  
 $1\frac{1}{2}$  cups milk

$\frac{1}{2}$  cup diced processed cheese  
 3 cups green beans  
 Parmesan cheese  
 Paprika  
 \*Slivered Almonds

Melt butter; add flour, salt and mustard. Cook over low heat until bubbly. Add milk slowly and cook until thick and smooth. Add cheese and stir until melted. Add beans cooked until just under-done. Pour into buttered  $1\frac{1}{2}$  qt. casserole dish; sprinkle with Parmesan cheese and paprika. Bake at 350 for 30 minutes. \*Add slivered almonds if desired. Yield: 6 servings.

## DUBLIN POTATO SALAD

Rena Wethington

2 tblsp. vinegar  
1 tsp. celery seed  
1 tsp. mustard seed  
3 medium-large potatoes  
2 tsp. sugar  
 $\frac{1}{2}$  tsp. salt  
2 cups finely shredded cabbage  
1-12 oz. can corned beef,  
chilled and cubed

$\frac{1}{4}$  cup finely chopped  
dill pickle  
 $\frac{1}{4}$  cup sliced green  
onion  
1 cup mayo or salad  
dressing  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{2}$  tsp. salt

Combine vinegar, celery seed and mustard seed; set aside. Meanwhile, pare and cook potatoes in enough boiling salted water to cover for 30 to 40 minutes till done. Drain and cube. While potato cubes are still warm, drizzle with vinegar mixture. Sprinkle with sugar and first  $\frac{1}{2}$  tsp. salt; Chill well. Before serving, add cabbage, corned beef, pickle and onion. Combine mayo and milk and the second  $\frac{1}{2}$  tsp. salt. Pour over corned beef mixture; toss lightly. Makes 6 to 8 servings.  
NOTE: This salad contains a meat and 2 vegetables. Complete meal.

## BAKED SQUASH

Barbara Gregory

2 lbs. squash cooked and drained  
1 can cream chicken soup  
1 can water chestnuts sliced thin  
1 large onion chopped fine  
1 cup sour cream

1 small jar pimentos,  
chopped  
1 stick oleo  
1 pkg. Pepperidge Farm  
Corn Meal Dressing Mix

Melt oleo in baking dish taking half of dressing mix making a crust in bottom of dish. Add mixture of other ingredients. Put other half of dressing mix on top. Bake at 350 for 30 minutes.

## SQUASH FRITTERS

Teresa Hertzog

2 cups grated squash  
 $\frac{1}{2}$  tsp. grated onion  
black pepper to taste  
2 tsp. sugar  
1 tsp. salt

6 tblsp. flour  
2 whole eggs  
2 tsp. melted butter

Mix all ingredients and drop by tablespoon onto oiled griddle or frying pan.

## RANCH STYLE BEANS

Gloria Franklin

2 tblsp. oil  
1 lb. ground beef  
1 pkg. onion soup mix  
 $\frac{1}{2}$  cup water  
1 cup catsup  
2 tblsp. vinegar

2 tblsp. cream mustard  
1-No. 2  $\frac{1}{2}$  can pork and  
beans  
1-No. 1 can kidney beans  
drained

## RANCH STYLE BEANS, cont'd.

Brown beef in oil, stir in all ingredients and heat in 2 qt. casserole.

## CANDIED YAMS

Teresa Hertzog

Boil sweet potatoes, cool and slice into baking dish.

Bring to boil:

1 cup white sugar	1 stick margarine
1 cup light brown sugar	1 tsp. vanilla
2 tblsp. flour	$\frac{1}{2}$ tsp. cinnamon or
1 cup cold water	nutmeg

Pour over potatoes and bake at 350 for 30 minutes.

## SWEET POTATO SOUFFLE

Louise Foster

First:

3 cups mashed potatoes  
1 cup sugar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{3}$  stick butter or margarine  
2 eggs  
 $\frac{1}{2}$  cup milk  
1 tsp. vanilla

Mix and pour into greased baking dish.

Second:

Topping

1 cup light brown sugar  
 $\frac{1}{3}$  cup flour  
1 cup nuts  
 $\frac{1}{3}$  stick margarine  
Coconut, if you like

Mix and spread over potatoes. Bake at 350 until brown.

## RICE SALAD

Myrtle Jackson

3 cups cooked rice	3 hard cooked eggs,
$\frac{1}{2}$ cup minced onion	chopped
$\frac{1}{4}$ cup minced celery	Salt and pepper to taste
$\frac{1}{4}$ cup minced sweet pickles	$\frac{3}{4}$ cup mayo or salad
$\frac{1}{4}$ cup minced pimientos	dressing
$\frac{1}{4}$ cup minced green pepper	(I prefer Miracle Whip
	Salad Dressing

Combine rice, onion, celery, green pepper, pimientos, eggs, salt and pepper. Add mayonaise, toss lightly with a fork. Chill thoroughly. Yields 6 to 8 servings.

## BAKED POTATOES

Nannie Carver

Scrub baking potatoes thoroughly. For soft skins, rub with cooking oil. Bake in very hot oven (400 to 450) 50 to 60 minutes, or until tender when pierced with fork. Remove from oven immediately; cut cross in top of each potato, turn back four cut corners and press some of the soft inner portion up to let steam escape. This makes the potatoes mealy. Serve with butter.

## MARINATED COLE SLAW

Pauline Corbett

1 large head cabbage	3/4 cup Mazola oil
1 green pepper	1 cup vinegar
1 large onion	1 tsp. salt
1 cup sugar	1 tsp. dry mustard
1 tsp. celery seed	

Shred cabbage, green pepper and onion. Pour sugar over. Boil oil, vinegar, salt, dry mustard and celery seed 5 minutes. Pour over vegetables; DO NOT STIR. Cover and refrigerate at least 4 hours before serving.

## CARROTS MARINADE

Mildred Revels

2 lb. carrots	1 tsp. dry mustard
1/4 stick butter	1 tblsp. Worchester-
1 sliced onion	shire Sauce
1 green pepper	1/4 cup oil
3/4 cup sugar	1 can tomato soup
1/2 cup vinegar	

Slice carrots. Add margarine and cook until tender. Drain, Combine next 8 ingredients and add carrots and cook for five minutes.

## RICE CONSOMME

Peggy Rhodes

1 cup long grain rice  
1 can Campbell's Beef Consomme Soup  
1/2 stick margarine  
1 small onion, cut up

Melt margarine in baking dish. Add rice and onion, pour soup over rice. Bake 1 hour at 350. Very good with roast beef.

## EASY BAKED BEANS

Ruth Holt

2 cans pork and beans	1/2 cup catsup
1 can kidney beans, drained	1/2 cup water
2 tblsp. prepared mustard	1 pkg. Onion soup mix
2 tblsp. vinegar	
4 tblsp. brown sugar	

## EASY BAKED BEANS, cont'd.

Combine ingredients in greased casserole. Bake one-half hour to one hour at 350 degrees. Strip with bacon half-way through cooking time.

## JEAN'S SWEET POTATO PUDDING

Jean Mangum

4 cups sweet potatoes, cooked  
1 stick butter, melted  
1 cup sugar  
1 tsp. nutmeg and cinnamon  
2 tsp. vanilla  
3 eggs

$\frac{1}{2}$  tsp. salt  
1 cup canned cream  
1 small can pineapple  
1 cup coconut

Put in blender. Blend and pour into buttered dish. Bake 350 for 30 minutes.

## OLD FASHION CORN PUDDING

Hilby Williams

2 cups fresh corn, or  
1 can creamed corn  
2 large eggs  
 $1\frac{1}{2}$  tsp. flour  
1 cup cream or Pet Milk

$\frac{1}{2}$  stick melted butter  
1 tsp. salt  
 $\frac{1}{4}$  cup sugar

Mix corn, flour and seasonings. Beat eggs very lightly and add to corn. Add cream and butter. Pour into greased dish. Bake at 350 for 30-40 minutes.







# HELPFUL HINTS





## SOME EQUIVALENTS AND HINTS

1. 3 tblsp. cocoa = 1 square chocolate (if the desired richness is desired, add 1 tblsp. margarine).
2. To make sour milk from sweet milk, add 1 tblsp. vinegar or lemon juice to 1 cup sweet milk. Let stand few minutes.
3. To tint coconut. Toss in a little milk or water, add a few drops of food coloring. Drain, dry.
4. Electric range units are so reliable. They can be turned to warm or simmer for cooking things for which you formerly thought you needed a double boiler. Begin your heating on higher temperature, then turn immediately to simmer, stirring as it cooks.
5. To get grated orange and lemon peel, grate before fruit is cut. Rub washed fruit diagonally across grater in long strokes. Peel won't stick to grater.
6. To peel and cut onions hold them under the exhaust fan (turned on) of your range hood, no watering eyes.
7. Corn starch has twice thickening quality of flour. For 1 tblsp. of corn starch 2 tblsp. flour are needed.
8. Keep dry bread crumbs frozen for use at a moment's notice. Dry bread ends, trimmings, etc. in a partially opened paper sack. When crisp, run in blender to make crumbs.
9. To peel tomatoes for any use, place in boiling water 1 min. then place in cold water. Skins will slip off.
10. To freshen crackers or cereal, heat in moderate oven for 3-5 minutes depending on staleness.
11. Washing fruit: Strawberries - place in cold water to cover, lifting out with hands. Remove caps after washing. (Wash other fruits same way). When fruit is to be kept several days in refrigerator, wash only the fruit as it is used.
12. To hull fresh coconut: pierce 3 holes in one end, drain out milk. Heat in moderate oven (350) for 30 minutes. Break shell with hammer. The meat loosens easily from hull. Pare off brown skin.
13. To melt chocolate: Put wrapped square on electric range until turned to simmer or warm with cut side of paper up. Chocolate gets soft and can be poured directly from paper.

## BAKING HINTS

When baking a milk pudding, place the dish in a tin of water in the oven. This prevents the pudding from burning or boiling over.

Temperature for Baking: Slow oven, 250 to 325 degrees; Moderate oven, 350 to 375 degrees; Hot oven, 400 to 450 degrees; Very Hot oven, 450 to 500 degrees.

Doughnuts or small cakes can be sugared evenly by tossing in a paper bag with sugar.

When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings.

For a nice meringue on pie, add 1 tablespoon sugar to every egg white, add a little cream of tartar and bake in slow oven, about 250 degrees for about 15 minutes.

Add plain gelatin to boiled icing to increase bulk and to make it stand in peaks and swirls. Dissolve the gelatin in 2 tablespoons cold water and add to hot syrup before removing from fire.

Brush the bottom crust of meat pie with the white of an egg to prevent the gravy soaking in.

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

Make your two crust pies the night before you need them. Put in refrigerator overnight. In the morning take them from refrigerator, let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.

To keep cookies fresh and crisp in the jar, place a crumpled tissue paper in the bottom.

Creaming butter and sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

Shortly before taking cup cakes from the oven, place a marshmallow on each for the frosting.

To keep boiled syrup from crystallizing, add a pinch of baking soda.

Put cream or milk on top of two crust pies for a nice brown pie.

# FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on servings taken from "Planning Food for Institutions" (A USDA Handbook).

<u>Food</u>	<u>25 servings</u>	<u>50 servings</u>	<u>100 servings</u>
<b>SANDWICHES:</b>			
Bread	50 slices or 3-1-lb. loaves	100 slices or 6-1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 lb.	3/4 to 1 lb.	1 1/2 lb.
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed filling (meat, eggs, fish)	1 1/2 qts.	2 1/2 to 3 qts.	5 to 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1-3/4 to 2 qts.	2 1/2 to 4 qts.
Lettuce	1 1/2 heads	2 1/2 to 3 heads	5 to 6 heads
<b>MEAT, POULTRY OR FISH:</b>			
Wieners	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Ham (bone in)	14 lbs.	28 lbs.	55 lbs.
Turkey, Chicken	13 lbs.	25 to 35 lbs.	50 to 75 lbs.
Fish, large whole	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lb	15 lb.	30 lb.
<b>SALADS, CASSEROLES:</b>			
Potato Salad	4 1/2 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potato	4 1/2 qts.	8 1/2 qts.	17 qts.
Spaghetti	1 1/4 gal.	2 1/4 gal.	5 gal.
Baked Beans	3 3/4 gal.	1 1/4 gal.	2 1/4 gal.
Jello Salad	3 3/4 gal.	1 1/4 gal.	2 1/2 gal.
<b>ICE CREAM:</b>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	1 1/4 gal.	2 1/4 gal.

# FOOD QUANTITIES, cont'd.

<u>Food</u>	<u>25 servings</u>	<u>50 servings</u>	<u>100 servings</u>
BEVERAGES:			
Coffee	$\frac{1}{2}$ lb & $1\frac{1}{2}$ gal. water	1 lb and 3 gal. water	2 lb. and 6 gal. water
Tea	1-1/12 lb. and $1\frac{1}{2}$ gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 to 15 lemons and $1\frac{1}{2}$ gal. water	20 to 30 lemons and 3 gal. water	40 to 60 lemons and 6 gal. water
DESSERTS:			
Watermelon Cake	37 $\frac{1}{2}$ lbs. 1-10x12" sheet cake	75 lbs. 1-12x20" sheet cake	150 lbs. 2-12x20" sheet cakes
Whipping Cream	1 $\frac{1}{2}$ -10" layer cakes 3/4 pint	3-10" layer cakes 1 $\frac{1}{2}$ to 2 pints	6-10" layer cakes 3 pints
* * * * *			
<u>QUANTITY COOKING FOR 100</u>			
beef and veal, 40 lbs		lettuce (large heads), 12 for salad cups	
baked beans (canned) 4 No. 10		loaf sugar, 2 lbs.	
beans, string (fresh) 18 lbs.		meat loaf, 18 lbs.	
{ frozen } 10-40 oz. pkgs.		pork rib roast, 36 lbs.	
{ canned } 4 No. 10		pork chops and veal, 30 lbs. cutlets	
butter (in sqs.) 2 lb.		peas (fresh) 70 lbs.	
cabbage, shredded, for salad, 20 lbs.		(frozen) 10-40 oz. pkgs.	
carrots (cooked), 24 lbs.		potatoes (mashed) 35 lbs.	
cocktail, 3 gal.		(for scalloping) 25 lbs.	
coffee, 2 $\frac{1}{2}$ lb.		rolls, 16 doz.	
corn { canned } 2 No. 10		salad dressing (any kind) 2 qts.	
{ frozen } 10-40 oz. pkgs.		soup, 6 gal.	
crackers, 6 lb.		sweet potatoes { canned } 4 No. 10	
cream for coffee, 6 lb.		{ fresh } 24 lbs.	
cream for whipping, $\frac{1}{2}$ gal.		(served candied)	
fowl, creamed, 32 lb.		tomatoes (scalloped) 4 No. 10	
fowl, roasted, 60 lb.		corn beef, 40 lbs.	
ham, (roasted) 30 lb.		stew beef, 32 $\frac{1}{2}$ lbs.	
ice cream, 3 gal.		strawberries, 20 qts.	
jam or preserves, 3 qts.			





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